

**BORK**

MIXER B 782

INSTRUCTION MANUAL





## TWO APPLIANCES FUNCTIONALITY IN ONE

Mixer BORK combines functions of a hand mixer and a hand blender. Thanks to this one appliance helps to dough, chop, beat and mash.

An indispensable kitchen appliance which helps to cook whatever you want and saves space in your kitchen.



## EFFECTIVE ATTACHMENTS

8-edge beating nozzle is more effective in ingredient aeration than traditional ones.

Dough-making nozzles are designed especially for kneading of dense dough and are made of high-strength steel that does not bend even under great load.

Blending nozzle works as a hand blender — mills, mixes and mashes. Thanks to the patented design of the immersed part the product splashing is reduced to a minimum.



## COMFORT

This mixer has a well-balanced gravity center, power cord coiling device, ergonomic handle that is comfortable both for the right-handers and left-handers.

A clever casing design minimizes vibration.

A steady cross-shaped support allows easy posing the appliance in between cooking stages.

All this ensures operational convenience.

Grooves for inserting the beating and dough nozzles

Aluminum casing

Support



Nozzles release push button

Three-speed regulator

Soft-Touch ergonomic handle

Blender nozzle drive



Beating nozzles



Dough nozzles



Blender nozzle



Anti-spill attachment

#### BEFORE THE FIRST USE

- Before the first use remove and safely dispose the packaging materials.
- Thoroughly wash and dry all nozzles.

#### ELECTRICAL SAFETY PRECAUTIONS

- Do not touch the power cord plug with wet hands.
- Do not pull the cord when unplugging the device; always take the power plug;

#### PRE-START

- Choose and insert the required nozzles:
  - a dough nozzles are intended for kneading of dense dough;
  - a beating nozzle for mixing and beating liquid mixtures;
  - a blending nozzle for milling, blending and mashing.

*Insert the nozzles only when the mixer is unplugged.  
The appliance must not be used on rough surfaces, for example in cast-iron cookware. This can result in the blender paint coating damage.*

#### TWO-WIRE BEATING AND DOUGH NOZZLES

- Insert the nozzles into the grooves until locking.

Due to a special design a dough nozzle can be inserted only in one of two grooves. If the nozzle does not enter the groove, choose the other groove.

#### BLENDING NOZZLE

- Turn the support in the bottom part of the appliance counter clockwise until stop and remove it.
- Install the blade if it is not installed at that the locking device on the blending nozzle shall engage the groove.
- Insert the blending nozzle in the opening until click and fix it by turning the plastic ring clockwise until stop.



#### ANTI-SPILL ATTACHMENT

It is suitable for small portions and shallow recipients.

- To blend small portions insert the attachment into the slot in the base of the immersed part before fixing the blades.
- To remove the attachment, press the sides in the metal frames of the slots on the base of the immersed part.

When using the blending attachment make sure that the two-wire beating and dough nozzles are not installed.

When using the beating and dough nozzles make sure that the support is secured in place.

## ON/OFF

- Plug the appliance in.
- Switch the appliance on by selecting the required speed on the regulator.
- Start at the lowest speed then the speed can be gradually increased.

Switch the blender off and unplug the appliance before taking the nozzles off the mixture of adding the ingredients.

To switch the appliance off slide the regulator in OFF position.

- Let the appliance cool down before taking it away for storage.

## NOZZLES REMOVAL

### Blending nozzle

- To remove the blade just pull it on.

The blades are very sharp and require extremely careful handling.

- Turn the blending nozzle counter-clockwise until stop and remove it.
- Insert the support into the opening and turn it clockwise until stop.
- Thoroughly wash it with water and a small amount of detergent.

Do not wash the blender attachment in a dishwashing machine.

### Dough/beating nozzles

- Push the nozzle release button until specific click and remove the nozzles.
- Thoroughly wash the nozzles with water and a small amount of detergent.

These nozzles are washable in a dishwasher.

Do not use abrasive / caustic detergents for washing.

## STORAGE

Store the appliance in a dry cool place away from acids and alkalis storage areas at temperature from 5 to 30°C and relative humidity 65% max.

Keep the appliance away from direct sunlight and significant temperature differences.

- Carefully read this operational manual as it contains important safety, use and maintenance information. Keep this manual in a safe place. BORK company is not liable for any damages resulting from infringement of the safety rules.
- Before the blender use make sure that the mains supply specifications comply with the ones specified on the appliance rating plate.
- The mixer is intended only for home use.
- This appliance is not intended for use by individuals (children included) with sensory system or mental disabilities as well as unexperienced and unskilled individuals.
- Before use make sure that the mixer is properly and entirely assembled.
- Before use wash all removable parts.
- Be careful when handling the blending nozzle blades, they are extremely sharp.
- Do not touch the moving part of the mixer to avoid injury and the appliance damage.

- Always unplug the appliance before assembly, dismantling and cleaning as well as after use.
- Do not use the blending nozzle for grinding the coffee beans of any other hard product for example nutmeg. Processing hard product can result in the blades damage.
- Do not place the mixer on gas or electric oven or in close proximity of heat sources.
- Before use completely uncoil the power cord.
- Avoid hanging off the power cord down the edge of the table, do not lay in on heating surfaces avoid cord jam.
- Do not touch the moving parts of the appliance. To avoid injury or mixer damage keep hands, hair, spatulas and other cookware out of moving nozzles during operation.
- The recommended time of continuous operation is about 1 minute. The maximum blender operation time should not exceed 5 minutes. Make at least 2 minutes break for cooling down before restart.

- Should the processed ingredients stick the moving mixer nozzles switch the mixer off and remove the sticking ingredients with a spatola.
- Use only original nozzles supplied with the mixer.
- Before use make sure that the mixer nozzles are securely fixed in the motor casing.
- Remove the nozzles from the casing before cleaning.
- It is practical to regularly check the appliance condition. Do not use the appliance should any damage of the power cord, power plug or the appliance was revealed.
- Do not use the appliance outdoors.
- Beating, dough and blending nozzles, anti-spill attachment are subject to normal wear, the useful life depends on careful handling and frequency of use.
- Never immerse the mixer's casing with the motor, the power cord or the power plug in water or any other liquid. Avoid condensate formation thereon; do not use the appliance in areas with high humidity.



- Avoid foreign objects of liquids penetration in the appliance casing that it can result in damage.
- Do not remove or damage the nameplate containing information of the appliance and its serial number. It is required for the appliance identification in case of any failure.
- Do not use steel wool, abrasive sponges, chemicals, abrasive cleansers, as well as any agents and tools that are able to damage or scratch the mixer.
- Do not use or store the appliance at temperature below 0C° or high humidity.
- The appliance shall be transported only in original package securely fixed.
- Dispose the appliance in accordance with the rules and regulations in force in the country of distribution.

#### REMEDIAL MEASURES

- Upon detection of any damage immediately stop to use the blender and bring it into the nearest BORK service center for testing, replacement or repair.
- For safety reasons all operations on repair and maintenance of the appliance shall be performed only by representatives of authorized BORK service centers. For addresses and telephones of the service centers visit the web-site [www.bork.ru](http://www.bork.ru) or call 8 800 500 88 99.

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

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

## SPECIFICATIONS

Voltage: 220–240 V

Frequency: 50 Hz

Power: 250 W

RPM:

blending nozzle — up to 25 000 rpm.

beating and dough nozzles — 700–1250 rpm

Overall dimensions (HxWxD): 130×75×190 mm

Weight: 1,5 kg

Cord length: 1,2 m

Made in Switzerland

Appliance designation info: the appliance is intended for blending and beating up the food products. Specific distribution terms are not specified.

## CONFIGURATION

Mixer: 1 pc.

Beating nozzle: 2 pc.

Dough nozzle: 2 pc.

Blending nozzle: 1 pc.

Blade: 1 pc.

Anti-spill attachment: 1 pc.

Support: 1 pc.

Operating manual with warranty card: 1 pc.

Attention! Due to continuous product improvement the manufacturer retains the right to alter design, configuration and specifications.

For the recent version of the present manual visit the website [www.bork.ru](http://www.bork.ru).

PLATINUM COLLECTION





Video reviews of home appliances premium class, expert advice, recipes and star guests – all this you will find on the official BORK channel on Youtube.



Premium home appliances collection, BORK product customer reviews, useful tips and news from official brand boutiques.



Tips for choosing home appliances, recipes from the brand-chef, design solutions and other ideas for a wonderful and comfortable life from BORK experts.

## WARRANTY CARD

The BORK company carries warranty for 1 years from the date of sale of this product.

To avoid misunderstandings, we kindly ask you to carefully study the Operating Instructions, the conditions of warranty, check the correctness of the warranty card. Warranty is valid if correctly and legibly indicated: model, serial number of the product, the date of sale, clear stamps of the firm-seller, the buyer's signature. The model and serial number of the product must correspond to those in the warranty card.

If any of these conditions or when the data specified in the warranty card, altered, deleted or overwritten, the warranty card shall be deemed invalid. If the date of the sale cannot be established, in accordance with the legislation on consumer protection, the warranty period and service life are counted from the date of manufacture.

Product	MIXER	The date of manufacture is encoded in the serial number, for example:	
Model	B782	1 and 2 signs — the week of manufacture; 3 and 4 signs — the year of manufacture; the last 5 signs — serial number.	
Serial number	.....	The product tested, staffed, mechanical damage is absent.	
Date of purchase	.....	I agree to the terms of the warranty and service.	
Information about the Seller (name, legal address)	.....	Customer Signature	Seller Signature
		.....	.....

STAMP HERE

Name and address of the manufacturer (the person authorized by the manufacturer), the importer, contact information are shown on the product packaging.

## TERMS OF SERVICE

The manufacturer reserves the right to refuse satisfying consumer demands for warranties in case of non-compliance with operating conditions, installation procedure, intentional or careless actions of the buyer (customer) or third parties, which caused damage to the product.

### **Warranty does not cover:**

- elements and details, with natural wear. Natural wear means the consequences of product use which caused the deterioration of its technical condition and appearance due to the prolonged use of the product.

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

- misuse, neglect, improper storage, improper connection, failure to observe the supplied operating instructions;
- foreign objects, substances, liquids, insects or animals inside the body of the appliance;
- impact of high and low ambient temperatures on heat sensitive parts of the product;
- mechanical impact;
- Improper repairs and other interventions resulting in changes to the product design;

- connecting to the network with a voltage other than specified in the instructions for use of the product, or a non-compliance of the electric supply to state standards of the Russian Federation;
- using the product for industrial and/or commercial purposes;
- damaged electrical cords;
- using cleaning products, not specified in the operation manual;
- the use of non-standard (non-original) consumables, accessories, spare parts;
- force majeure circumstances (fire, flood, lightning).
- Replacing faulty parts in the product (parts, components, assembly units) during the warranty period does not lead to the establishment of a new guarantee period either for the entire product or the part replaced.

### **SERVICE CENTRE ADDRESSES**

JSC «Сервис», Moscow, 10 Bolshaya Sadovaya St.

**Current information about service centers in your area can be found at [www.bork.ru](http://www.bork.ru) or by calling 8 800 500 88 99.**

