


BORK



MULTICOOKER U804
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.



SMARTPHONE CONTROL

The branded BORK application allows remote control of the multicooker from a mobile phone. You can get access to a constantly updated collection of recipes from chefs, you can also set personal cooking settings or create a shopping list of own culinary masterpieces.



PRECISE TEMPERATURE CONTROL

The IR Road™ system applies zones of bowl heating and allows even distribution of heat and maintaining of the necessary temperature. The innovative infrared temperature sensor IR Sensor™ monitors the heating process in a real time mode and controls the temperature of products throughout the process with an accuracy of a degree.



SMART AUTOMATIC PROGRAMS

Special programs intended for cooking of cereals and porridges with ultra-precise temperature setting and time control will provide an ideal result, regardless of the number of servings, while considering the necessary ratio of ingredients. The U804 multicooker provides new programs along with already configured automatic modes: Sous Vide, soaking, oven and boiling.

Cover lock lever

Cover opening button

Display

Control panel



Pressure relief valve

Collection container for condensate



Removable cover with a gasket (seal)



Inner bowl



Steam cooking grate



Collection container for condensate



Measuring cup



Paddle



PREPARATION FOR THE FIRST USE

- Remove all packaging materials and all stickers from the device housing.
- Wipe inside parts of the device before cooking.
- Wipe a surface of the heating element with a dry soft cloth.
- Rinse the inner bowl and wipe it with a dry, soft cloth.
- Place the device on a flat, level surface.

Note that packing material is located under the bowl. Remove it.


RULES OF CONNECTION TO A POWER OUTLET

- Do not touch a plug with wet hands.
- When disconnecting the device from mains: do not pull the cord, rather pulling the plug.

OPERATION

- Plug the power cord into a power outlet.
- Go to the "Settings" → "Time" menu section and set the current time.
- Use the knob to select the desired section and follow voice prompts.

COOKING

- Open the multicooker cover by turning the cover lock lever to the position  and pressing the button to open.
- Put necessary ingredients into the bowl.

The volume of food and water shall not exceed 3000 ml.

Place the bowl into the multicooker housing. Considering a cooking mode – close the top cover and lock it by turning of a corresponding lever into position ●, or leave it in the opened state.

When the top cover is locked with a lever, the following voice message will be provided if it has been located incorrectly: “Please make sure that the internal cover is placed correctly and turn the cover lock lever.” In this case – open the multicooker, place the internal cover correctly, close the top cover, turn the lock lever to the necessary position ● and continue cooking as usual.

Do not turn the lock lever exceeding the normal force. Do not touch the pressure relief valve during operation in order to avoid injuries.

- A sound will be issued upon completion of the cooking process. Open the cover.

Open the cover carefully, not allowing any contacts with steam in order to avoid injuries.

Drain liquid from the condensate container periodically during/after cooking.

We recommend application of the self-cleaning function after each use of the multicooker.

We recommend to perform subsequent cooking procedures in 20–30 minutes.

APPLICATION

U804 multicooker smartphone control capabilities allow users to manage the cooking process remotely, including control of the following parameters: temperature, time, delayed start, heating and choice of automatic programs.

The application contains more than 200 step-by-step recipes, and each user can easily cook favourite dishes. Follow application prompts for preparation and pre-treatment of ingredients; time and temperature of cooking actual at each stage will be determined through the application automatically.

Open the BORK app and turn on the Bluetooth function on your smartphone. Turn the multicooker on.

Follow instructions provided in the application in order to establish proper connection. The application is synchronized with the multicooker automatically. This feature is only available on smartphones supporting the Bluetooth 4.0 protocol. Operating system requirements: iOS 7.0 / Android 4.3 (or later versions).

The application is available in the App Store and Google Play.



WIRELESS CONNECTION SETTINGS

The Bluetooth menu section allows determination of all necessary settings, required to control wireless connection of the multicooker by means of a smartphone.

Turn the Bluetooth module on in the "Activate Bluetooth" section before connection launching. Use the knob to select the "Enable" option and press "Start".

Find the U804 multicooker in a corresponding section of the application subsequently after activation of the Bluetooth function and application opening on a smartphone. Follow the connection instructions provided in the application. You can also begin the connection process by selecting the "Connect Smartphone" section in the "Bluetooth" multicooker menu and pressing the "Start" button.

It is necessary to select the "Disable devices" section in the menu and choose "Start" in cases when a user wants to disconnect the multicooker from all smartphones.

A user can always reboot the Bluetooth module connection in case of any connection problems. In order to do this – refer to the "Reboot Bluetooth" section and choose "Start".



DELAYED START FUNCTION

The U804 multicooker will take care of your hot breakfast – the "Delayed Start" function is adjustable for the period of up to 16 hours with an accuracy of up to 10 minutes.

The delayed start function is enabled in Porridge, Cereal, Bratting, Frying, Boiling, Steam, Longing, Oven, sous Vide and Multichef modes by default.

- Use the knob to select the "Delayed Start" function and set the end time for a cooking procedure.

Check that the current time setting is correct.

CHILDREN LOCK FUNCTION

This function allows ensuring the necessary safety of children by means of control panel blocking.

Press "Heating" and "Back" buttons simultaneously in order to activate and deactivate the function, and hold them for three seconds until the lock signal is issued in a voice form.

Press and hold the button combination again for three seconds in order to unlock the control panel.

HEATING

The automatic heating function is enabled in Porridge, Cereal, Bratting, Frying, Boiling, Longing and Multichef modes by default.

Temperature in the heating mode. The default value is 74°C, adjustable between 69–78°C (ref. the "Settings" section for more information).

The function will be active for 13 hours.

The optimal time for application of this function is not more than 8 hours.

Press the "HEATING" button during cooking in order to turn the automatic heating function on/off.



PORRIDGE

This section contains 6 automatic cooking modes, corresponding the most popular types of cereals, satisfying every taste.

Use the knob to select necessary porridge type and choose "Start".

- Oatmeal
- Oat flakes
- Buckwheat
- Rice
- Semolina
- Millet



КРУПЫ

This section contains 10 automatic cooking modes, corresponding the most popular types of cereals, satisfying every taste.

Use the knob to select necessary cereal type and choose "Start".

- Rice
- Buckwheat
- Barley
- Millet
- Bulgur
- Chickpea
- Lentils
- Beans
- Couscous
- Quinoa

The multicooker will display the recommended ratio of liquid and bulk ingredients after selection of the porridge or cereal type. Place ingredients into the bowl according to the recommended ratio and press "Start" to begin cooking.

The method of cooking, requiring multicooker application, allows achievement of optimal results with strict adherence to the recipe and operating manual. The final cooking results may vary depending on the selected products and their consistency.

The minimum recommended amount of cereal for cooking is 1 measuring cup, with exception of semolina.

RECOMMENDED RATIOS FOR PORRIDGES, BASED ON THE MENU

Product	Recommended cooking ratios	Notes
Oatmeal	1 : 3	Cooking with a closed cover
Rice	1 : 1 : 1	
Millet	1 : 2 : 2	
Oat flakes	1 : 3	
Buckwheat	1 : 2 : 1	Cooking with an opened cover. It is recommended to carry out mixing in the course of cooking
Semolina	2 : 2	

The multicooker U804 has automatic cooking modes intended for various cereals and porridges, applying which a user can cook a different number of dish servings.

It is possible to independently increase and reduce the amount of ingredients, considering necessary proportions between liquid and bulk products. The multicooker automatically adapts a chosen cooking algorithm to the amount of products in the bowl.

Recommended proportions are given in the table, where
 — measuring cup of cereals,
 — tablespoon of a cereal,
 — measuring cup of milk,
 — measuring cup of water.

RECOMMENDED RATIOS FOR CEREALS, BASED ON THE MENU

Product	Recommended cooking ratios
Buckwheat	1  : 2 
Couscous	1  : 3 
Chickpea	1  : 3 
Bulgur	1  : 2 
Barley	2  : 3 
Quinoa	1  : 2 
Beans	1  : 2 
Millet	1  : 4 
Lentils	1  : 2 
Rice	1  : 2 



BRATTING

The multicooker bratting mode is ideal for cooking of soups, meat, liver, fish, vegetables, omelets. In case of application of such mode products are cooked under pressure in their own juice. Water addition is optional.

- Use the knob and select "Bratting".
- Use the knob to set the cooking time.

Cooking time determined by default: 35 minutes.
Range: 10 minutes – 90 minutes.

- Select the "Later" option for cooking with a delayed start and set the procedure end time.



FRYING

The "Frying" mode is analogous to the process of frying in a pan. Frying can occur both with an opened or closed cover Suitable for preliminary frying of products.

- Use the knob and select "Frying".
- Use the knob to set the cooking time.

Cooking time determined by default: 35 minutes.
Range: 3 minutes – 90 minutes.

- Select the "Later" option for cooking with a delayed start and set the procedure end time.



BOILING

The "Boiling" mode allows cooking of pasta, broths, vegetables and other variants of food products and dishes which need to be cooked in the boiling water. Boiling can take place with both opened and closed cover.

- Use the knob and select "Boiling".
- Use the knob to set the cooking time.

Cooking time determined by default – 25 minutes.
Range: 5 minutes – 90 minutes.

- Select the "Later" option for cooking with a delayed start and set the procedure end time.



STEAM

The food is steamed and processed under pressure in the multicooker. Vitamins and tastes of products remain original. Use the grate for processing.

- Use the knob to select "Steam" function.
- Use the knob to set the cooking time.

Cooking time determined by default: 25 minutes.
Range: 10 minutes – 90 minutes.

- Select the "Later" option for cooking with a delayed start and set the procedure end time.



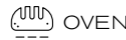
LONGING

The "Longing" mode allows cooking under pressure with low temperature similar to a slow cooker. The chosen cooking format allows getting of the most tender meat, fish and vegetable dishes.

- Use the knob to select "Longing".
- Use the knob to set the cooking time.

Cooking time determined by default: 6 hours.
Range: 1 minutes – 12 hours 50 minutes.

- Select the "Later" option for cooking with a delayed start and set the procedure end time.



OVEN

The "Oven" mode is specially designed for cooking of bakery – variety of cakes, bread and muffins. Baking can take place with both opened and closed covers.

- Use the knob to select "Oven".
- Use the knob to set the cooking time.

Cooking time determined by default: 45 minutes.
Range: 5 minutes – 90 minutes.

- Select the "Later" option for cooking with a delayed start and set the procedure end time.



SOUS VIDE

The "Sous Vide" mode allows cooking of a variety of dishes at low temperatures using vacuum bags and water. Cooking can take place with both opened and closed cover.

- Use the knob to select "Sous Vide".
- Use the knob to set the cooking time.

Cooking time determined by default: 2 hours.
Range: 10 minutes – 10 hours.

- Select the "Later" option for cooking with a delayed start and set the procedure end time.



MULTICHEF

This mode allows adjustment of the temperature and cooking time in accordance with a specific recipe. The set temperature will be maintained throughout the entire cooking process. Dishes can be cooked with pressure/without pressure.

- Use the knob and select "Multichef".
- Select the necessary mode (pressure/no pressure).
- Use the knob to set the cooking temperature.
- Use the knob to set the necessary time value.

Temperature range: 30–150 °C.

Time range: 10 minutes – 10 hours.

Select the "Later" option for cooking with a delayed start and set the procedure end time.

Maximum time values are set for different temperature ranges in order to use the multicooker safely:

30–100 °C → 10 hours max

101–120 °C → 5 hours max

121–150 °C → hours max



SELF-CLEANING

The self-cleaning function simplifies cleaning, it is designed to clean the pressure relief valve and remove stubborn dirt.

- Use the knob to select "Self-cleaning".
- Pour 2 cups of water into the bowl.
- Press the "START" button in order to start the "Self-cleaning" mode.



НАСТРОЙКИ

Applied in order to launch the self-cleaning function, set current time, determine the amount of voice prompts, heating temperature, activate the power saving mode.

SETTING OF THE CURRENT TIME

- Use the knob to select "Time".
- Use the knob in order to set the current time, select "Save" and press the "OK" button.

VOLUME LEVEL SETTING

- Use the knob to select "Volume".
- Use the knob in order to set the volume level in the range from 0 to 4.
- Confirm your choice by pressing the OK button.

The voice prompt function will be disabled when the volume level is set to "0".

HEATING TEMPERATURE SETTING

- Use the knob to select "Heating".
- Use the knob to set the required heating temperature in the range of 35–80 °C, select "Save" and press the "OK" button.

The default heating temperature is 74 °C.

SETTINGS RESET FUNCTION

- Select "Yes" and press the "OK" button in order to restore multicooker factory settings.

Program	Pressure cooking	Cooking time	Delayed start	Temperature
Porridge	+	Automatic	+	Automatic
Cereals	+	Automatic	+	Automatic
Bratting	+	10–90 minutes	+	125 °C
Frying	-	5–90 minutes	+	145 °C
Boiling	+	5–90 minutes	+	100 °C
Steam	+	10–90 minutes	+	115 °C
Longing	+	1 hour — 12 hours 50 minutes	+	85 °C
Oven	-	5–90 minutes	+	115 °C
Sous Vide	-	10 minutes — 10 hours	+	35–75 °C. Default — 75 °C
Multichef	+/-	5 minutes — 10 hours	+	30–150 °C. Default — 130 °C

A detailed reference on control, preparation and care of the device is presented in the appendix.

CLEANING AND MAINTENANCE

- Unplug the power cord before device cleaning.

Do not immerse the device or its power cord into water or any other liquid.

In order to facilitate the cleaning process all removable parts of the device shall be rinsed with running water, also applying mild detergents immediately after cooking.

Do not use wire sponges, chemicals, abrasive cleaners, or products containing sulfonamide or citric acid in order to clean the device.

It is not recommended to wash any parts of the device or its accessories in the dishwasher.


EXTERNAL PART OF THE CASE

Firstly wipe external elements with a damp cloth moistened with a detergent and subsequently – with a soft dry cloth or using a special cleaner for plastic surfaces.

INNER BOWL

- Wait in order to allow the inner bowl to cool after cooking.
- The bowl shall be washed with hot water and dishwashing detergent after use.

REMOVABLE INTERNAL COVER

- Turn the lock lever to the required position  and open the cover.
- Press the white "PUSH" button located on the inside of the cover and remove the internal cover together with the gasket.



- Thoroughly rinse the internal cover and gasket without its removal from the cover, dry it.
The gasket shall fit snugly to the cover.

PRESSURE RELIEF VALVE



- The pressure relief valve must be cleaned every time after device application.
- Prior to valve installation make sure that there are no food residues either on the valve or on the mating sleeve.



- Close the top cover and lock it by turning the cover lock level to the necessary position ●.
- Pull the pressure relief valve upwards, unscrew it from the mating sleeve counterclockwise.



- Clear the area under the valve and protective cover, as well as the cover itself with a soft sponge and brush.
- Rinse the valve and cover with running water, dry them thoroughly and reinstall them.

If it is impossible to clean the valve or the mating sleeve on one's own - stop device application and contact a representative of an authorized BORK service centre.

COLLECTION CONTAINER FOR CONDENSATE



- Remove the condensate collection container.
- Clean the container with a neutral detergent and dry it.
- Replace the container after cleaning, installing it in.

SAFETY MEASURES

- This 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.
- This device is intended for use only in home conditions.
- It shall be prohibited to immerse the device, its cord or plug into water or other liquid in order to avoid the risk of an electric shock.
- Do not use baking bags or baking sleeves, aluminium foil, moulds or similar devices made from metal-containing materials in case of cooking in a bowl.
- Do not operate the device without the installed bowl.
- Do not allow the power cord to come into contact with the hot surface, since the cord may be damaged. Check the power cord, plug and housing regularly for damage. If any kind of damage is detected, it is necessary to discontinue application immediately and transfer it to the nearest service center for testing, replacement or repair.
- Make sure that the device is assembled properly and all packaging materials have been removed before its switching on for the first time.
- Place the device on a flat, dry, stable surface. Do not place the device on the edge of a table or a tabletop.
- Prior to the first use: flush all removable parts of the device.

- In the course of installation make sure that hot steam does not come in contact with furniture, household appliances, walls, etc. during cooking.
- Provide some free space above the device for safe steam release (at least 1 meter).
- Do not overfill the internal device bowl.
- Use the bowl only for cooking and heating.
- Handle the bowl carefully. Avoid damage caused to the non-stick coating. Use special paddle / spoon supplied with the device in the course of the cooking process.
- Do not move the multicooker during its operation.
- Open the cover carefully after cooking, avoiding contacts with steam.

- Do not close the pressure relief valve manually. Non-correspondence with this requirement increases the risk of burns and injuries.
- The pressure relief valve must be cleaned every time after device application. Do not use needles, pins and other items for cleaning of the pressure relief valve since it can be damaged.
- Do not cover the multicooker and do not place foreign objects on it.
- The device heats up during operation, do not touch the bowl or the bowl cover with unprotected hands.
- It is not recommended to wash the internal bowl in the dishwasher.
- It shall be prohibited to spray or apply any chemicals to the device.

- Do not use abrasive cleaners or hard metal scourers for cleaning.
- We recommend contacting the BORK information support service in case of suspicions of device incorrect operation (blocking after the end of a cycle, failure to cancel determined settings during cooking under pressure).
- Do not turn the lock lever applying force beyond normal.
- The inner bowl coating, container for condensate collection and rubber gasket of the inner cover are characterized by natural wear, their lifetime depends on the accuracy of the treatment.
- Avoid direct sunlight. Do not install the device near heat sources.

- A specific odour may be felt during operation or storage of the device, which is not an evidence of a malfunction. We recommend to carry out regular cleaning of the device.
- Clean the multicooker after each use. Follow the instructions in the "Cleaning and maintenance" section for proper cleaning and maintenance.
- Use only original consumables and accessories provided by BORK or analogues approved by the manufacturer in order to ensure safety and proper functioning of the device.
- It shall be prohibited to allow ingress of foreign bodies and liquids into the housing, since it can lead to damage.

- Unplug the power cord from the electrical outlet in case of leaving the device without control, after its use, as well as before cleaning, moving and before putting to storage.
- It shall be prohibited to remove or damage the information plate of 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 shall be allowed only in the original packaging, as well as in the fixed position.

CORRECTIVE MEASURES

- 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 works on repair and maintenance of the device shall only be carried out by authorized representatives of BORK Company service centres. Addresses and telephone numbers of service centres can be found on the site www.bork.ru or using the phone number 8 800 500 88 99.

SPECIFICATIONS

Voltage: 220 V

Frequency: 60 Hz

Power: 1400 W

Dimensions (H × W × D): 42 × 30 × 29 cm

Volume: 5 l

Weight: 9 kg

Made in Korea.

Information about the device's purpose:

the device completed with microprocessor automation means is designed for cooking and water heating.

EQUIPMENT KIT

Multicooker: 1 pc.

Internal bowl: 1 pc.

Collection container for condensate: 1 pc.

Measuring cup: 1 pc.

Paddle: 1 pc.

Steam cooking grate: 1 pc.

User manual with the warranty card: 1 pc.

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).



Grill G 802

- 5 automatic modes
- 4 roasting degrees
- Detachable panels with the non-stick coating Quantanium
- Thermostat for roasting control



Coffee station C 804

- 8 grinding degrees
- Manometer for pressure monitoring
- Steam and hot water supply function
- Possibility of programming



Blender B 802

- 12 operating speeds
- 5 automatic programs
- ProKinetix's patented knife system
- Possibility of mixture heating



Kettle K 810

- 5 automatic modes
- 3 degrees of cooked tea strength
- Brewing function
- Delayed start function

CERTIFICATION INFORMATION



The product is certified. The term set by the manufacturer in accordance with paragraph 2 of Art. 5 of 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-DE.AJ115.B.00958.

Validity period: from August 22, 2018 to August 21, 2021 inclusive.

The body for product certification – CJSC "Spektr-K".

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 MULTICOOKER
Model U804
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.

