

**BORK**

SLICER Z 780

INSTRUCTION MANUAL



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SLICER Z 780





### UNIQUE DESIGN

Unique folding slicer.

Elements of the device can conveniently fold in three stages and the slicer itself is turned into a stylish metal case which can be hung on a hook or placed into a kitchen cabinet.

A well-thought through design ensures that the device does not take up much space during storage.



### WIDE FUNCTIONALITY

The slicer comes with two different knives.

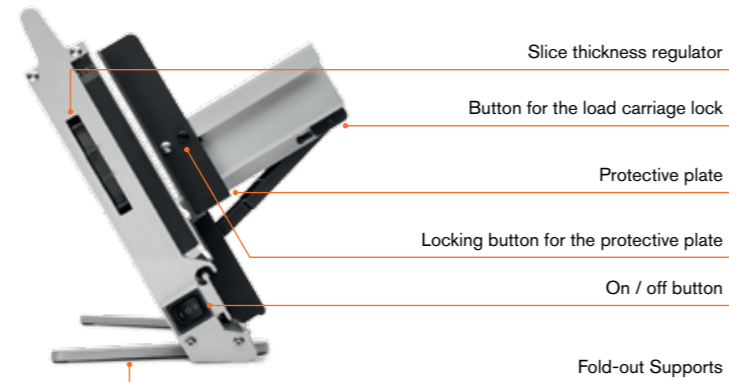
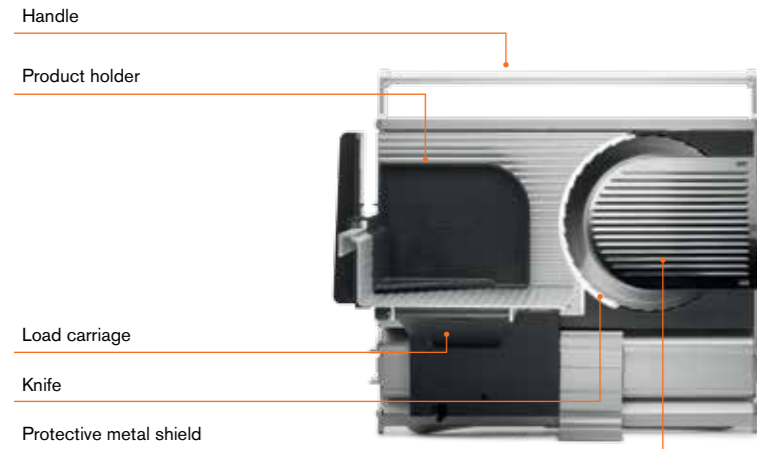
The serrated knife is ideal for products that are a hard outside and soft inside such as tomatoes or bread with a crispy crust.

A smooth knife is universal and perfectly handles meat cuts and cheeses.

### MADE IN GERMANY

The slicer is designed and manufactured at a German factory which is the leader in production of professional slicers.

This fact guarantees high quality, reliability and a long service life of the device.



#### PRIOR TO FIRST USE

- Remove the device from its packaging. Remove all packaging materials.
- Wipe the device surface with a soft damp cloth. Apply wet cloth with mild detergent if necessary.

#### CONNECTION TO A POWER OUTLET

- Do not touch the plug with wet hands.
- When disconnecting the device from power outlet do not pull on the cord, pull only on the plug.

#### INSTALLATION



- Turn the device's supports all the way to the outside until they stop.
- Install the device on a flat, firm, non-slip, horizontal surface.

- Choose a place to set up the device in a way were children can not reach the device.
- Place the tray for cut food products between device supports.
- Make sure that the power cord does not touch hot surfaces and sharp edges.
- The power cord should not be tightened too much.



- Flip open the load carriage by pressing the lock button. The protective plate located in the horizontal position blocks movement of the load carriage. This is necessary for safety purposes.



- Place the food product being cut on the load carriage.
- Set the desired cutting thickness with the knob.
- Move the protective plate to the vertical position, while holding its lock button.
- Place the product into the holder.

#### Product holder

The device can not be used without the product holder, except in cases when the dimensions and/or shape of the product to be cut do not allow the holder to be used.

It is necessary to use the holder when the food product being cut is shorter than 10 cm.

The product holder allows cutting of such small food products as mushrooms, tomatoes or radishes.



The device has two cutting modes: pulse and constant.

- I — pulse mode (press and hold)
- O — the device is turned off
- II — constant mode

- Enable the selected mode.
- Begin cutting of food products only after the motor has reached its full revolutions/speed (after at least 2 seconds after the beginning of operation).
- Turn the on / off button to the O position after cutting is finished to turn the device off.
- Allow the motor to cool for 5 minutes after prolonged use of the device.

Soft food products like cheese or ham are cut best when cooled and at low speed. It is better to cut larger food products into smaller parts before placing them on the slicer.

This device will help to cut bread, ham, sausage, cheese, fruits, vegetables and other soft and medium-hardness products.

**It is prohibited to use the slicer to cut hard or sticky products – frozen food products, bones, wood, metal and similar materials.**

## KNIVES



Serrated knife is suitable for products with a hard outside and soft inside, such as tomatoes or bread with a crispy crust.

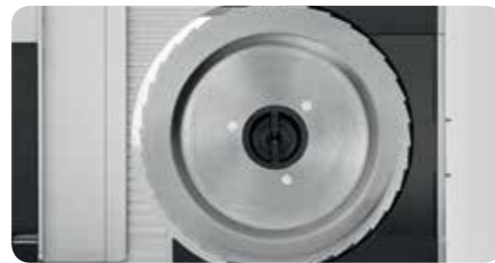


The smooth knife is universal and suitable for cutting of meat products and cheeses.

## KNIVES REPLACEMENT

**Handle the knives with great care!**

- Disconnect the device from power outlet.
- Move the load carriage to its initial position.
- Remove the metal knife shield.
- Unscrew the knife screw clockwise.
- Remove the installed knife.
- Replace the knife and turn the screw counterclockwise.
- Install the protective metal shield.



## CLEANING

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

**Do not try to scrape hard residues of food products off the device by using solid objects.**

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

## CLEANING THE KNIVES

**Handle the knives with great care!**

- Disconnect the device from power outlet.
- Remove the knife.
- Wipe the knife with a damp cloth.
- Lubricate gears and sliding ring with petroleum jelly or similar grease.
- Install the knife and lock it in with the screw, turn counterclockwise until tightened.

In order to extend the service life of knives it is recommended to grease gears and sliding ring using the petroleum jelly or similar grease after each cleaning.



#### LOAD CARRIAGE CLEANING



- Remove the load carriage by pressing the carriage lock.
- Wipe the load carriage with a damp cloth or rinse under running water.

- Wipe guiding parts with a damp cloth and grease them with the petroleum jelly or a similar lubricant.

Lubricate guide parts once a month using a few drops of oil that does not contain tar, or petroleum jelly. Remove excess oil or petroleum jelly with a soft cotton cloth.

- Hold the carriage lock, insert the carriage and slide it forward along the guides.

#### STORAGE

It is recommended to store the device in assembled condition in a cool dry place, away from acids and bases, at a temperature from 5 to 30°C and relative humidity of 65%.

The device is equipped with a compact storage section for the power cord.

The device can be folded into a compact case which can be stored in a drawer or in a kitchen cabinet.



- Please read this manual before using the device. Not following the guidelines in this manual may lead to personal injury and/or damage to the user's property.
- Before turning on the device make sure that characteristics of the power outlet correspond to those indicated on the product rating label.
- It is prohibited to remove or damage the information plate/label of the device and its serial number. It is necessary for device identification in the event of a malfunction.
- Do not touch the edges of the knives since they are very sharp and can cause serious injury.
- Do not allow any foreign bodies and/or liquids to enter the housing of the device, since it can lead to the device damage.

- It is prohibited to immerse the device, its cord or plug into water or other liquid.
- The slicer is designed for home use.
- It is prohibited to use the slicer outdoors or in moving vehicles.
- Do not move the slicer during operation.
- Do not let the power cord hang from edges of tables, do not lay it over heated surfaces, and do not allow the cord get tangled.
- Always unplug the power cord from the power outlet when leaving the slicer unattended and after its use.
- Always unplug the power cord from the power outlet prior to assembly, disassembly, cleaning and prior to transfer to storage.
- Check the power cord, plug and housing regularly for damage. In case of any damage immediately stop using the slicer and bring it to the nearest BORK service center.

- 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.
- Hold the plug when disconnecting the device from power outlet. Do not pull on the power cord, always pull on the plug.
- It is necessary to use the device on table equipped with the product holder except cases when dimensions and/or shape of the food product being cut do not allow the holder to be used.
- When the device is not in use, turn the slice thickness adjuster to the position “zero” so that the metal plate covers the knife.
- Transportation of the device should only be in the original packaging, as well as in the upright position.
- The device should be disposed of in accordance with the laws and regulations of the country, in which it is used.
- Knives are influenced by natural wear and tear and their service life depends on the accuracy of their use and upkeep.

#### TROUBLESHOOTING

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



#### SPECIFICATIONS

Voltage: 230 V

Frequency: 50 Hz

Power: 45–170 W

Dimensions (H × W × D): 430×350×80 mm

Weight: 4.46 kg

Made in Germany

Information about the purpose of the product:  
the device is intended for slicing of food  
products.

No special sale conditions.

#### CONTENTS

Slicer: 1 pc.

Holder for food products: 1 pc.

Tray for cut food products: 1 pc.

Smooth knife: 1 pc.

Serrated knife: 1 pc.

Instruction manual with the warranty card: 1 pc.

Due to continuous product improvement we reserve  
the right to make changes in design, packaging and  
specifications of the product.

The latest version of this manual can be found  
on the website [www.bork.ru](http://www.bork.ru).

#### INFORMATION ABOUT CERTIFICATION

The product is certified.

Dear customers, if you have any questions  
related to the purchase, operation and  
maintenance of BORK equipment please call:

**8 800 500 88 99**

(Information support service).



PLATINUM COLLECTION





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



The collection of premium class home appliances, BORK 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 provides a warranty for 1 year from the date of sale of this product.

To avoid misunderstandings, we kindly ask you to carefully study the Instruction Manual, 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 on the warranty card.

Product	SLICER
Model	Z780
Serial number	.....
Date of purchase	.....
Information about the Seller (name, legal address)	.....

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.

The date of manufacture is encoded in the serial number, for example:  
1 and 2 signs — the week of manufacture; 3 and 4 signs — the year of manufacture;  
the last 5 signs — serial number.

The product tested, complete, mechanical damage is absent.

I agree to the terms of the warranty and service.

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;
- physical and/or mechanical damage;
- Improper repairs and other interventions resulting in changes to the product design;

- connecting to to a power outlet with voltage other than specified in the instruction and the rating label for use of the product, or a non-compliance of the electric supply to the laws and regulations of the country in which the appliance is used;
- 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 warranty period either for the entire product or the part replaced.

### **SERVICE CENTER ADDRESSES**

JSC "Сервис", Moscow, 10 Bolshaya Sadovaya St.

**Information about service centers in your area can be found at [www.bork.com](http://www.bork.com).**

