

BORK




MEAT GRINDER M783

USER MANUAL



My BORK

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PROFESSIONAL STAINLESS STEEL BLADES

The system consists of 2 professional blades; a separator blade for preparing meat for processing, a main blade and the cutting plate. This ensures high-quality results in the form of professionally ground meat.

UNIQUE "SMART LOCK" MOUNTING SYSTEM

The design ensures no leeway or vibration during operation: assembling takes a single push, the head firmly sets in place, fixed to the base. An integral part of the device is the electromagnetic sensor, which allows the unit to recognize proper head installation and to stop its use when the head is not installed. The direct drive system which connects the screw feed to the reductor ensures high quality and reliability.



INTELLIGENT AUTO-REVERSE

The first meat grinder on the market with an automatic reverse function when there are difficulties during meat processing. This reliably protects the motor from failure, as well as eliminating the need for manual reverse.

LOW NOISE

The motor runs so quietly that you can use the appliance without disturbing those around you.





3 mm

4 mm

7 mm

Cutting Plate



Screw feed



Separator blade



Blade



Lock piece for cutting plate



Chopping blade



Grating blade



Vegetable cutter



First attachment set for sausages



Second attachment set for sausages



Tool for unscrewing the cutting plate lock



Plunger



Cutting plate cleaning tool



Lock piece for vegetable cutting attachments



Plunger

3 mm grating is recommended for the preparation of pâtés and fillings for various fish and meat snacks. 4 mm grating grid is recommended for mincing beef, lamb and poultry meat, as well as vegetables, hard and semisolid cheeses. 7 mm grating is recommended for making home sausages, minced pork, as well as for grinding dried fruits, hard and semisolid cheeses.

CONTROL PANEL

REV — manual reverse function
(back motion)

○ — turning off the appliance

I — speed 1

II — speed 2

<| — eject button for removing the head

— — selector

Before the first use, thoroughly wash the screw feed, blade, head for the meat, head for the vegetables, all attachments for the sausages, the tray, all the cutting plates and the plunger under running water. Dry all parts.

ASSEMBLY

- The meat grinder should be disconnected from the power outlet.
- Place the screw feed inside the meat grinder head.
- Place the separator blade on the screw feed with cutting edges outwards.
- Then place the blade with the cutting edges outwards.
- Put the cutting plate onto the screw feed – small, medium or large, depending on desired consistency.

Make sure that the ledge on the head is lined up with the slot on the cutting plate.

- Tighten clockwise.



SMART LOCK system

- To install the head place the assembly into the grooves and press towards the body until you hear a click.
- Place the tray on top of the head assembly.



Disassembling

- Before disassembling, disconnect the meat grinder from the power outlet.
- To detach the head, press the <| button, then remove it by pulling on the head assembly away from the body.

- Unscrew the lock piece of the cutting plate counter-clockwise using the tool.
- Then remove the cutting plate, the blade and the screw feed.

Vegetable Plunger


Grating blade

Lock piece for vegetable cutter heads

Chopping blade



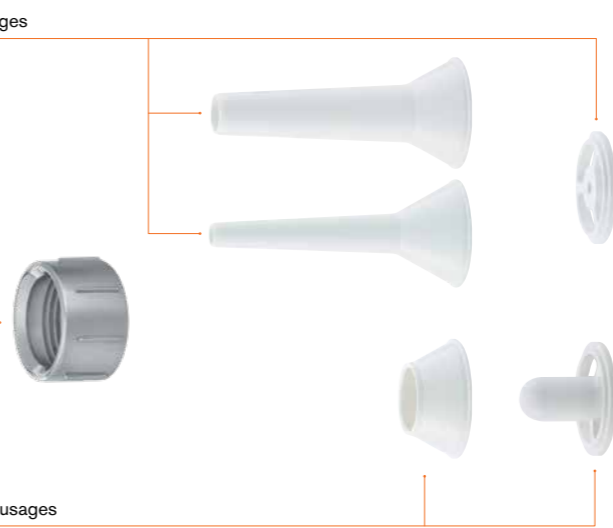
VEGETABLE CUTTER

- Insert the required grating or chopping blade into the feed part for vegetables.
- Install the blade lock piece by turning it to the right into the  position.
- To install the head; place the assembly into the grooves and press towards the body until you hear a click.

First attachment set for sausages

Lock piece for cutting plate

Second attachment set for sausages



THE SAUSAGE SETS

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 onto the 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.

First attachment set

Designed for preparing home-made sausages.

Second attachment set

Used for cooking kebabs and sausages.

OPERATION

- Prepare the meat for processing by removing bones, soft tendons and sinew, then slicing it.
- Install the head assembly onto the meat grinder.
- Connect the grinder to the power outlet.
- To turn on the meat grinder, turn the switch to the position **I** – Speed 1.
- To increase the speed, turn the switch clockwise to the **II** – Speed 2.

Two speeds of operation ensure that the meat grinder selects the correct speed for each type of meat:

Speed 1 — chicken, fish, berries;

Speed 2 — turkey, pork, beef, lamb, game meat.

Put the meat into the feed part.

DO NOT push products into the feed part using objects other than the plunger.

- To stop the appliance, turn the switch to the **0** position.

REVERSE

- If the rotation has slowed due to solid products, move the regulator to **0** position to stop the meat grinder.
- Move and hold the regulator to the position **REV**, to start the reverse rotation (reverse). After the regulator returns to the **0** position the meat grinder stops the reverse rotation.
- Turn the regulator to the **I** or **II** position to restart the meat grinder.

RULES FOR CONNECNING TO THE POWER OUTLET

- Do not touch the power plug with wet hands.
- Connect the device only to a grounded outlet.
When disconnecting the appliance from the power outlet, do not pull on the cord; pull only on the plug.

CLEANING

- Before cleaning, disconnect the meat grinder from the power outlet.
- Wash all detachable parts thoroughly under running water using a mild detergent. Then rinse and wipe with a soft dry cloth.
- Wipe the outer part of the meat grinder housing with a damp cloth and soapy water. Dry with a soft cloth.
- For a faster and easier cleaning of the cutting plates, use the special cleaning tool.
- After cleaning, grease the blade and cutting plates with vegetable oil.

To prevent rusting, the blade and cutting plates should be wiped dry.
After cleaning, grease the blade and plates with vegetable oil.
Do not wash the feed part 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.

STORAGE

It is recommended to store the device in its assembled form, in a dry, cool place, away from acids and bases, at a temperature of 5 to 30 °C and a relative humidity below 65 %.
Do not expose the unit to significant temperature changes and/or direct sunlight.

SAFETY MEASURES

- Before operating the meat grinder, carefully read and save this manual to be able to refer to it in the future.
- Before the first use, wash all the removable parts of the meat grinder.
- Before operating the device, make sure that the power supply characteristics correspond to those indicated on the device's rating label.
- Connect the device only to a grounded outlet. In the absence of grounding performed in accordance with local regulations, the manufacturer (the person authorized by the manufacturer) shall not be liable for damages.
- Install the meat grinder only on a dry, flat surface.
- Keep the meat grinder housing clean. When cleaning, follow the instructions in the «Cleaning» section.
- Cutting plates for minced meat, blades, sets for sausages, lock pieces, screw feed and screw feed safety lock have natural wear and tear, the service life depends on the frequency and accuracy of use.
- Do not allow clothing, hair, fingers, etc. into the meat grinder. This is hazardous to health.
- This appliance is not intended for use by persons (including children) with limited sensory or intellectual capabilities, or persons with insufficient experience and knowledge of the appliance.
- Always disconnect the meat grinder from the power outlet after use, before assembly, disassembly, and before cleaning the appliance.
- Do not touch the moving parts of the meat grinder during its operation.
- Before connecting to the power supply, make sure that the unit is assembled according to the instructions, see the "Assembly" section.
- Do not immerse the meat grinder housing with the motor or the power cord into water, do not wash under a tap. Do not allow moisture into the motor compartment.
- During the operation of the meat grinder, it is prohibited to push products using fingers or foreign objects — use the plunger provided with the unit.
- Do not leave the meat grinder unattended.
- Do not overload the meat grinder. If clogged, immediately stop the grinder and clean the screw feed, and the blade from the remnants of the products.

TROUBLESHOOTING

- Do not use frozen food for processing in the meat grinder.
- It is forbidden to grind bones, nuts and other solid products.
- The meat must first be separated from bones, soft tendons, sinew, veins.
- Do not allow foreign objects and/or liquids into the housing of the appliance, this can lead to damage.
- Do not wash the feed part and removable parts in the dishwasher.
- When disconnecting the appliance from the power outlet, do not pull the cord, pull only on the plug.
- Keep the appliance in a clean, dry and cool place, out of the reach of children.
- To prevent rusting, the blade and cutting plates should be wiped dry.
- This device is designed for home use.
- Do not remove or damage the rating label with information about the appliance and its serial number. It is necessary for the accurate identification of the appliance in the event of a malfunction.
- Transportation of the product is allowed only in the original packaging, as well as in the fixed position.
- Dispose of the device in accordance with the laws and regulations of the local government.
- Upon detecting any malfunctions in the appliance, immediately discontinue the use and transfer it to the nearest BORK service center for testing, replacement or repair.
- For safety reasons, all service, repair and maintenance of the device must be performed only by BORK authorized service centers. Addresses and phone numbers of service centers can be found on the site www.bork.ru or by calling 8 800 500 88 99.

SPECIFICATIONS

Voltage: 230 V

Frequency: 50 Hz

Rated power: 250 W

Maximum power: 2000 W

Dimensions (H × W × D): 395 × 191 × 320 mm

Weight: 5.6 kg

Made in China.

Information about the product designation:

the device is intended for grinding meat, fish, vegetables when preparing meat products.

There are no special sales conditions.

CONTENTS

Meat grinder: 1 pc.

Blade: 1 pc.

Separator blade: 1 pc.

Screw feed: 1 pc.

Cutting plates: 3 pcs.

Lock piece for cutting plate: 1 pc.

Tool for unscrewing the cutting plate lock piece: 1 pc.

Plate cleaning tool: 1 pc.

Head: 1 pc.

Plunger: 1 pc.

User manual with Warranty Certificate: 1 pc.

Set for grating and chopping

Vegetable cutter: 1 pc.

Vegetable Plunger 1 pc.

Grating blade: 1 pc.

Chopping blade: 1 pc.

Set of heads

First set for sausage: 3 pcs.

Second set for sausage: 2 pcs.

Due to constant product improvement, the manufacturer reserves the right to make changes in the design, configuration and specifications.

The latest version of this manual can be found on the website www.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



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 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 M783

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.

