

BORK

COFFEE STATION C806

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.



FIRST BORK COFFEE STATION COMPLETED WITH DISPLAY CONTROL MEANS

The touch-screen display with an intuitive interface makes it easy to work with a coffee station for even inexperienced users.

You need the manual no longer - all necessary information is provided in the reference of the coffee station.



BUILT-IN CONIC-BEARING GRINDER WITH 30 GRINDING DEGREES

Allows you to grind coffee beans prior to cooking, so the resulting coffee is as fresh and fragrant as possible.

PRELIMINARY MAKING

Hot water is pumped through the heating system for a short time prior to making coffee - the ground coffee is moistened with subsequent swelling, which increases the pressure and allows getting coffee characterized by a rich aroma.

EASY FILTER CLEANING

A built-in electronic valve helps to remove residual moisture at the final stage of espresso making.



POSSIBILITY OF DAIRY DRINKS MAKING

The articulated cappuccinatore tube with the 360° rotational angle will help you to make the perfect milk frother for cappuccino and milkshakes.

HOT WATER DISPENSER

The dispenser is designed to supply hot water when making American coffee or tea or in the course of cups preheating.



Milk pitcher



Filters for 1 and 2 cups with a single bottom



Filters for 1 and 2 cups with a double bottom



Shaping tool for briquette coffee



Cleaning tablets



Cleaning disc



Cleaning tool



Filter holder and water filter

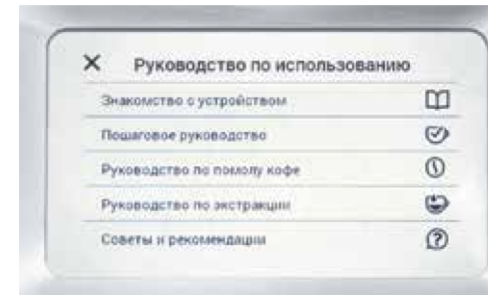


Cleaning brush



MAIN MENU

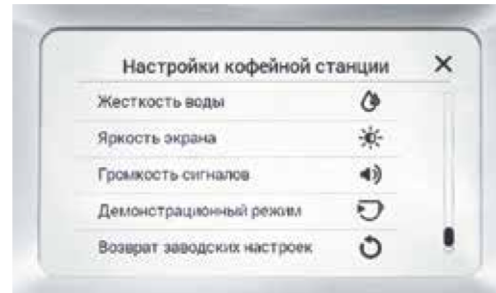
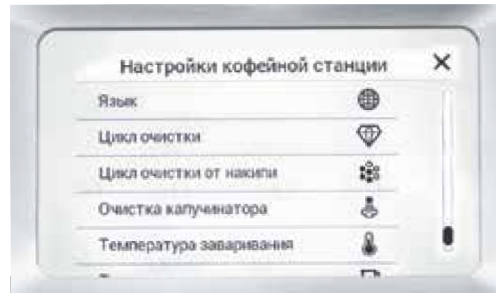
The main menu can be applied to choose one of the predetermined drinks or to add a new one. The guide for use is located in the upper left corner of the display, the upper right corner provides settings of the coffee station.



OPERATING MANUAL

This section will help you to get acquainted with the coffee station, will show you in a step-by-step manner how to make a drink and will give advice and necessary recommendations for use.

[Read this user guide prior to coffee station application.](#)



COFFEE STATION SETTINGS MENU

This section will help you to:

- choose a required language;
- activate cleaning cycles;
- adjust the temperature of milk and water;
- choose a different water hardness value;
- adjust screen brightness and sound volume;
- enable the demo mode;
- reset the coffee station to the factory settings.

SINGLE- AND DOUBLE-BOTTOM FILTERS

Single bottom filters are designed for use with only freshly ground coffee.

Single-bottom filters do not slow down the flow of water, since the output is implemented through multiple openings, so a user needs to experiment in order to achieve perfect pressure, considering grinding dimensions, amount of coffee, pressing in a filter.

Double-bottom filters are recommended for coarse coffee.

Double-bottom filters slow down the flow of water in the course of coffee making since coffee is provided through a single hole, which creates an ideal pressure which allows getting excellent quality of espresso without much effort.

BUILT-IN COFFEE GRINDER

Capacity of a removable coffee grinder container
~ 250 g. In order to avoid grinder clogging, it shall be prohibited to overfill the container.

Turn the lock in a removable container clockwise in the direction of LOCK before grinder application until it issues a characteristic click.

Turn the lock counter-clockwise in the UNLOCK direction for easy cleaning of the grinder container until it generates a click and remove the container.

The coffee grinder is not intended for grinding of sugar and non-roasted coffee beans.

Do not use flavoured coffee or mixed coffee.

30 GRINDING DEGREES

The grinding degree affects the rate at which water is taken through the ground coffee in the filter.

The smaller is the number, the finer is the grinding parameter. The larger is the number, the coarser is the grinding parameter.

TAMPER

It can be used without coffee station removal from the body. It can also be applied for manual pressing.

UNIFORM DISTRIBUTION OF GROUND COFFEE IN THE FILTER

Not only the right amount, but also the uniformity of its distribution in the filter means much at all stages of coffee making. It is necessary to apply the tool to form a coffee briquette and adjust the necessary volume, evenly distributing ground coffee in the filter.

RULES OF CONNECTION TO A POWER OUTLET

- Do not touch a plug with wet hands.
- Connect the device to a grounded outlet only.
- Do not pull the cord, rather pulling the plug in case of device disconnection from mains.

PRELIMINARY HEATING

It is recommended to preheat the filter and cups in order to maintain the optimum temperature during and after coffee making.

- Heat the filter and filter holder under a stream of hot water and dry them thoroughly with a soft cloth.
- Warm the cup under hot water or with a hot water dispenser.
- Drain water in 30 seconds and place a cup on the heating panel.



- Place the required filter in the filter holder.



- Place the filter holder into the stand, locating it under the grinder channel.



- Turn the control on the side panel of the coffee station and select one of the 30 degrees of grinding.

1 - fine grinding, 30 - coarse grinding.

Adjust the degree of grinding only while the grinder is operating in order to avoid clogging.



- Distribute coffee in the filter evenly and use the press.



- Place the tool for coffee briquette formation into the filter with the blade lowered down, turn it clockwise and counter-clockwise several times .
- Remove excess coffee from the filter rim in order to ensure proper sealing.



- Install the filter holder into the cooking unit, aligning the handle with the INSERT inscription; turn it right in the direction of the LOCK inscription until its locking.



COOKING UNIT CLEANING

- Remove the portafilter.
- Place an empty container under the cooking unit.
- Enter the menu and choose any drink.
- Begin drink making and wait a few seconds.

- If necessary - remove the tip of a cappuccinatore tube with a tool intended for cleaning.
- Place the tip into water for some time. Perform cleaning.
- Put the tip back on the cappuccinatore tube and lock it.

CLEANING OF THE DRIP TRAY

It is necessary to clean the removable drip tray when the indicator is transferred to the EMPTY ME position.

GRINDER CLEANING



- Turn a lock in the grain container counter-clockwise.

- Detach the container and remove as much the remaining coffee beans as possible from the grinder.
- Put the empty container back to the coffee station and turn the lock clockwise until it clicks.
- Click on the "Grind" button in the menu of any drink, and let the coffee grinder operate for 10–15 seconds without coffee beans.



- Remove the grain container again after grinder stopping.



- Remove the upper grinding element by turning the metal spring counter-clockwise with subsequent element removal.



- Take the cleaning brush supplied with the coffee station and clean the grinding element from residues of coffee beans.
- Install the upper grinding element and grain container back.
- Repeat the grinding procedure without coffee beans, the cleaning procedure will be completed.

CLEANING OF THE HOUSING

Wipe external parts of the housing with a soft, damp cloth and subsequently - with a soft, dry cloth.
It is not recommended to wash any parts of the device or its accessories in the dishwasher.

STORAGE

The device is recommended to be stored in the assembled condition in a cool dry place, isolated from places of storage of acids and bases at the temperature from 5 to 30°C and relative humidity of not more than 65%.

SAFETY MEASURES

- The coffee station is intended for home use only.
- Connect the device to a grounded outlet only (the manufacturer (person authorized by the manufacturer) does not assume any responsibility for damage in absence of grounding, implemented in accordance with local regulations).
- Make sure that it is properly and completely assembled prior to operation of the coffee station.
- Wash all removable parts before using of the coffee station.
- It shall be prohibited to operate the device with an empty water container. Use only cold, preferably filtered water. It shall be prohibited to use any other liquids.

- Do not allow children and people with limited capacity to use the device independently.
- Do not remove the portafilter (cornicle) while making coffee.
- Small volume of water remains in the portafilter; this volume is considered normal and depends on the amount of grinding.
- The coffee must be compacted evenly in the portafilter for proper extraction.
- Hot water may be generated at the beginning of steam supply. The steam pipe may be hot, do not touch it with unprotected hands!
- Do not direct a jet of steam or hot water to body parts since it can cause burns.

- Application of other liquids is not allowed.
- In case of purchasing ready-made ground coffee, make sure that a grinding type is suitable for use in automatic espresso coffee stations.
- Flush the water container, portafilter, cooking unit and cappuccinatore tube thoroughly after application of cleaning agents. Keep the coffee station in the upright position.
- It shall be prohibited to immerse the device, its cord or plug into water or other liquid.
- The portafilter shall be kept clean. Rinse it after each use.
- The built-in coffee grinder is not intended for grinding of green coffee beans.
- Apply special agents for decalcification.

- Do not operate the coffee station in areas with high humidity and at temperatures below 0°C. In cases of transportation or storage of the device carried out at negative temperatures with subsequent transfer to warm premises it is necessary to keep the device indoors for at least 4 hours.
- Do not allow foreign bodies and liquid to enter the device housing, since such measure can lead to damage.
- The portafilter sealing element and water container sealer have normal wear and tear, their service life depends on the application frequency and accuracy of handling.

- Transportation of the device shall be allowed only in the original packaging, as well as in the upright position.
- The device shall be disposed in accordance with law requirements of the country, in which it is used.
- It shall be prohibited to use steel wools, abrasive sponges, chemicals, abrasive cleaning agents for cleaning of the device, including equipment which can cause damage and leave scratches.
- Display application with non-completely clean hands becomes problematic because of difficulties related to movement of fingers, as well as due to resulting fingerprints and stains.

CORRECTIVE MEASURES

- If it is necessary refer to the section "Troubleshooting" in case of faults in device functioning. If it is not possible to fix the problem - immediately stop using the device
- Refer to the nearest BORK service centre for testing, replacement or repair.
- For safety reasons, all procedures on repair and maintenance of the device shall be performed only in authorized BORK 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.

TROUBLESHOOTING

Try to find the cause of a problem and ways to solve it, following the recommendations below if there are any difficulties arising during operation. Contact the BORK service centre if you still have unresolved problems or questions.

Problem	Possible cause	Troubleshooting
Coffee does not pour out or pours out too slowly, dripping	There is no water or too little water in the container.	Fill the water container to the required mark.
	The coffee grind type is too fine	Adjust the degree of grinding. It is recommended to begin from the 10 setting. If you are using ready-made ground coffee, then it is necessary to make sure that the grind is suitable for automatic espresso coffee stations.
	Too much ground coffee in the filter	Apply the automatic dosing function
	Coffee is pressed too tight	Press the coffee with less pressure
	The portafilter has been clogged	Clean the portafilter
	Excess lime deposits	Complete the descaling procedure

Problem	Possible cause	Troubleshooting
The coffee is poured out too quickly, espresso is made without any foam	Too coarse coffee grind	Adjust the degree of grinding. It is recommended to begin from the 10 setting. If you are using ready-made ground coffee, then it is necessary to make sure that the grind is suitable for automatic espresso coffee stations.
	Not enough ground coffee in the portafilter	Apply the automatic dosing function
	The ground coffee is not tamped enough	Use the automatic dosing function and press the ground coffee with a tamper.
The grinder safety valve has been activated	Portafilter overflow was registered during supply of the ground coffee from the channel	Remove excess coffee from the portafilter and coffee grinder container
Loud continuous noise of the coffee station pump	The water container is empty or was installed incorrectly	Fill the container to the required mark and install it into the coffee station until it is locked.

Problem	Possible cause	Troubleshooting
The coffee station does not respond to button presses and knobs activation	Overheating of the pump or the grinder	Shut down the coffee station, unplug it and let it cool for 30–60 minutes
Coffee overflow from the portafilter	The portafilter was installed in the cooking unit incorrectly.	Install the portafilter into the cooking unit, aligning the handle with the INSERT inscription, and turn it right in the LOCK direction until it is locked
	Excess ground coffee on the filter rim	Remove excess ground coffee from the portafilter rim
	The installed portafilter type does not match the volume of made coffee	Use a smaller portafilter for making of 1 cup of coffee, a larger one - for making of 2 cups.
	Too much ground coffee in the portafilter.	Apply the automatic dosing function
	Ground coffee is pressed too tight	Press coffee with less pressure using a tamper

Problem	Possible cause	Troubleshoot
Steam is not supplied	There is no water or too little water in the container.	Fill the water container to the required mark.
	The cappuccinatore tube is clogged	Clean the cappuccinatore tube
The grinder container can not be locked	Coffee beans interfere with the container lock	Remove the coffee grinder container. Remove coffee beans from the grinder chamber and from around the upper grinding element. Try closing the container again.
There are coffee beans in the coffee grinder container, they are not transferred to grinding elements.	The container is full of grains, which causes the grinder to clog	The capacity of the container grinder ~ 250 g. Remove some coffee beans, mix remaining beans

SPECIFICATIONS

Voltage: 220-240 V

Frequency: 50 Hz

Power: 1680 W

Dimensions (H × W × D): 325×300×30 mm Weight:
9.8 kg

Made in China

Information about the device's purpose: The device is intended for making of coffee and coffee drinks.

Special conditions for sale have not been established.

EQUIPMENT KIT

Coffee station: 1 pc.

Case for storage of accessories: 1 pc. Pitcher for milk: 1 pc.

Single-bottom filters for 1 and 2 cups: 1 pair Double-bottom filters for 1 and 2 cups: 1 pair Water filter: 1 pc.

Water filter holder: 1 pc. Tamper: 1 pc.

Strip for water hardness determination 1 pc.

Cleaning kit: cappuccinatore cleaning needle: 1 pc. Brush for cleaning: 1 pc.

Cleaning disc: 1 pc. Cleaning tablets: 2 pc.

User manual with the warranty card: 1 pc.

Attention! Due to continuous product improvement we reserve the right to make changes in design, packaging and specifications of the device. The latest version of this manual can be checked 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).

TRUE MASTERPIECES OF HOME COLLECTION



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



Video reviews of premium-class home appliances, expert advice, recipes and interviews with star guests - this information can be found on the official BORK channel on YouTube.



Collection of home appliances of the premium class, customer reviews of BORK products, useful tips and news from official brand boutiques.



Tips for choosing of household appliances, recipes from brand-chefs, design solutions and other ideas for creation of beautiful and comfortable life provided by BORK experts.

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 can not be established in accordance with the warranty card, the warranty period and lifetime shall be calculated from the date of product manufacture in accordance with the Consumer Protection Act.

Product COFFEE STATION

Model and serial number C806

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 instruction 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 "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.

