

Three-In-One Fondue Pot Instructions

Fondue, an ancient Swiss dish, is easy to prepare, fun to serve, and enjoyable to eat. Wildly popular in the 60's and 70's, fondue has made a comeback in recent years. This versatile fondue set, with its dual cooking pots, is suitable for all making all styles of fondue: meat fondue (cooked with oil or broth), cheese fondue and chocolate fondue. It's also great for serving hot dips and can be used as a small chafing dish to keep foods warm.

The following parts are included in your new fondue set:

- 1 fondue stand
- 1 gel fuel holder with adjustable damper
- 1 food pan (with handles)
- 1 water pan (without handles)
- 1 splatter shield
- 6 color coded fondue forks with stay cool handles

READ THE FOLLOWING INSTRUCTIONS CAREFULLY BEFORE USING

1. Before first use, wash the food pan in warm soapy water and dry thoroughly.
2. Always operate this fondue set on a stable, level flat surface, such as a table. Do not move or tip the fondue set once the gel fuel is ignited.
3. To help prevent damage to furniture and countertops, always place the fondue set on a heat-resistant surface.
4. This fondue is designed to use the supplied gel fuel holder and 2.6 oz. canned gel fuel only. Do not to use with any other type of fuel holder or fuel. Gel fuel in 2.6 oz. cans ("Sterno® or other brand) may be purchased at hardware stores, restaurant and catering suppliers, party stores, supermarkets and specialty stores.
5. Rotate fuel holder damper to allow complete access to fuel holder. Remove the retaining ring from fuel holder. Remove cover from a 2.6 oz. can of gel fuel and place open can in fuel holder. Replace retaining ring. Place fuel holder into fondue stand, making sure it's firmly seated.
6. Always use matches to light the gel fuel. Never use a lighter or other ignition device.
7. Do not operate the fondue set with the fuel holder damper fully open. After lighting the gel fuel, adjust the damper to the half-open position before placing the fondue pot(s) on the stand. If the flames extend beyond the cooking surface of the pot, rotate the handle further to lower the flame height. Adjust damper as necessary to maintain desired heat.
8. Never leave a hot fondue set or ignited gel fuel unattended. Children should not use the fondue without adult supervision.
9. To extinguish the gel fuel, rotate the adjustable damper to snuff out the flame completely. Never attempt to blow out the flame.
10. Always store the fondue set, gel fuel, and matches in a child-safe place.
11. Before using the fondue set, make sure the cooking and/or water pans are securely seated in the stand.
12. Always use the splatter shield, especially when preparing oil or broth fondue.
13. To help prevent pan damage, never operate with an empty food pot or with less than one inch of water in the water pan.
14. To avoid burning, stir food frequently (not necessary when cooking with broth). Burnt or overcooked food may result in staining or damage to the pot interior.
15. Always use a potholder when touching the pans, splatter shield, stand, burner or fuel damper. Parts of the fondue set may get very hot when in use.
16. Always allow the fondue set to cool completely before attempting to empty or refill the food or water pans.

Cooking With Your Fondue Set

Cooking in Oil

1. Great for use with beef, chicken, pork, shrimp, fresh tuna, swordfish or other meats and fish. Remove from the refrigerator 30 minutes before serving and arrange into bite-size portions on a platter. Allow 4-6 ounces per person.
 2. Set up your Fondue Set on a table on a heat-resistant surface. (See General Set-Up Instructions above.) **For oil cooking you'll use only the food pan. Set aside the water pan.**
 3. On your kitchen range, heat 4½ ~ 5 cups of cooking oil* in a small saucepot to 360°F ~375°F, or until a bread cube dropped in the oil cooks to a golden brown in approx. 30 seconds. Transfer hot oil into food pan.
 4. Light the gel fuel. Adjust flame to desired height with adjustable fuel damper. Place the splatter shield on food pan.
 5. Allow each guest to select a Fork. Centrally locate the meat platter so everyone can skewer the pieces of meat and place them in the hot oil. Each person can cook their meats to their own desired degree of doneness.
 6. Maintain oil at a temperature of approx. 350°F ~370°F. Any cooler and the meat will absorb too much oil, any higher and you may burn the meat or cause the oil to smoke. You can determine the temperature by affixing a meat thermometer to the fondue dish, but you'll know the oil is hot enough when it bubbles around the food immediately after it is added to the pan.
- *Popular oils for meat fondue are sunflower, canola, soybean, grapeseed and peanut oil, but any other cooking oil with a fairly high smoke point can be used. Peanut oil and grapeseed oil are best, but they are also the most expensive.

To Cook Meats or Vegetables in broth

1. Set up your Fondue Set on a table on a heat-resistant surface. (See General Set-Up Instructions above.) **For cooking in broth, use only the food pan. Set aside the water pan.** Follow the same procedure as for cooking with oil, substituting broth (chicken, beef, vegetable, etc.) for the oil.
2. Heat 6 cups of stock to boiling in a small saucepot on kitchen range. Transfer hot stock into food pan.
3. Light the gel fuel. Adjust flame to desired height with adjustable fuel damper. Place the splatter shield on food pan.
4. Maintain broth at a temperature of approx. 185°F~195°F.

For Cheese and Chocolate Fondue

1. Set up your Fondue Set on a table on a heat-resistant surface. (See General Set-Up Instructions above.) **For Cheese and Chocolate fondue you will use both the water pan and the food pan.**
2. Place lower water pan on fondue frame.
3. In a small saucepan or tea kettle, heat 2 cups of water to a boil. Transfer boiling water to lower water pan.
4. Place food pan on top of the lower water pan.
5. Transfer prepared cheese or chocolate fondue to food pan. Place the splatter shield on food pan.
6. Light the gel fuel. Adjust flame to desired height with adjustable fuel damper.
7. Stir cheese or chocolate fondue frequently to prevent sticking or burning.

For use as a Chafing Dish or to Serve Hot Dipping Sauces

1. Set up your Fondue Set on a table on a heat-resistant surface. (See General Set-Up Instructions above.) **For use as a Chafing Dish or to Serve Hot Dipping Sauces you will use both the water pan and the food pan.**
2. Place empty water pan on fondue frame.

3. In a small saucepan or tea kettle, heat 2 cups of water to a boil. Transfer boiling water to water pan.
4. Place food pan on top of the water pan.
5. Transfer pre-heated food to food pan. You may place the splatter shield on food pan if desired but it is not necessary.
6. Light the gel fuel. Adjust flame to desired height with adjustable fuel damper.

Care and Cleanup

1. When cooking is complete, extinguish the flame by rotating the damper until it is closed.
2. Allow food &/or water pans to cool completely.
3. Remove contents from pans(s), rinse pan(s) and splatter shield with hot water, soaking if necessary. Wash by hand on hot, soapy water. Dry thoroughly.
4. Wash fondue forks by hand, dry thoroughly.
5. Wipe cooled stand, splatter shield and gel fuel holder & damper with a damp cloth or sponge as needed. Dry thoroughly.