

Cuisinart®



12 Pc Enamel Cast Iron Fondue Set

Use and Care Guide

ENTERTAINING

Cuisinart® Enamel Cast Iron Fondue Set is an investment that will prove its worth every time you use it. Sauces can be prepared on the stovetop and then transferred to the warming stand for your entertaining pleasure. The uniquely designed cast iron pot provides even heat distribution and the best heat retention for fondue sauces. When properly cared for, your Cuisinart® Enamel Cast Iron Fondue Set will give countless years of service and pleasure. Follow the use and care suggestions in this booklet to preserve and maintain the product's original beauty.

■ CAUTION: BEFORE OPERATING FONDUE SET, CAREFULLY READ THE USE AND CARE INSTRUCTIONS.

1. This modern fondue can be used with liquid chafing fuel, (denatured alcohol) or gel chafing fuel. Never mix liquid and gel chafing fuels.
2. Never use the fondue pot in a microwave.
3. Use only matches to light the chafing fuel. Never use a lighter or other ignition devices.
4. Always store the fondue set, chafing fuels, and matches in a child-safe place.
5. Always operate the fondue set on a stable and level flat surface, such as a table.
6. To help prevent damage to furniture and countertops, always place the fondue set on a heat-resistant surface, such as a trivet or the wooden base provided.
7. Before using the fondue set, always make sure the pot fits securely on the stand.
8. Always secure the splatter shield to the fondue pot before using the pot with the ignited chafing fuel.
9. Do not operate the fondue set with the burner vents fully open. After lighting the burner, close the vents halfway before placing the fondue pot on the stand. If the flames extend beyond the cooking surface of the pot, rotate the burner handle counterclockwise to lower the flame height.
10. Do not move or tip the fondue set once the chafing fuel is ignited.
11. Never leave ignited fondue set and ignited chafing fuel unattended.
12. To help prevent pot damage, never leave an empty fondue pot or a pot with less than one-inch (2.5 cm) depth of fondue mixture over the flame.
13. To avoid burning food, consistently stir the fondue mixture. Cuisinart is not responsible for stains or damage to the pot interior as a result of burned or overcooked food.
14. Always use a potholder when touching the pot, splatter shield, stand, or burner. The fondue set may get very hot when in use.
15. To extinguish the flame, cover the ignited fuel completely with the snuffer. The snuffer is positioned correctly when the hollowed (concave) side covers the ignited fuel. Never blow out the flame. Never refill the burner while hot or near an open flame.
16. Take care not to lose or damage components of the fondue set. Component parts are not sold separately from the fondue set. Never substitute another manufacturer's fondue parts for components of this fondue set.

■ BEFORE USING

Purchase liquid chafing fuel and/or gel chafing fuel to be used with the burner. Fuel is usually sold at hardware stores, restaurant and catering suppliers, party stores, online, and at some supermarkets, department, or specialty stores. Wash the fondue pot with warm soapy water and towel-dry thoroughly before first use.

■ PREPARING THE FONDUE

Please see the enclosed recipe cards for instructions on preparing basic chocolate, cheese, and broth fondues as well as interesting alternatives. Use wooden or nylon utensils only. Metal utensils will scratch the cast iron surface. Cast iron construction allows for heat to be absorbed and distributed efficiently. When using the fondue pot on the stovetop, best results are obtained on low to medium heat settings.

ING AT HOME

■ HOW TO USE WARMING STAND

Before lighting the burner, place the warming stand in the location where you will be serving the fondue on a heat resistant surface or in the wooden base provided. Place in an area where there are no drafts, away from curtains or other flammable items. Choose to work with the liquid alcohol or gel fuel. For best results use alcohol fuel for delicate fondue sauces. However, gel fuel may also be used. If the fondue is becoming hotter than desired it is okay to snuff the flame and continue to fondue. Follow these steps to light the burner:

■ LIGHTING THE BURNER (see diagram on back)

Alcohol Fuel

1. Open the burner by taking off the burner control and snuffer. Place the liquid fuel dish inside the holder.
2. Pour 3 ounces (85 g) of liquid alcohol into the fuel dish.
3. Replace the burner cover, making certain that it is securely attached to the burner holder by turning the top clockwise. Place burner holder in the well area located in the centre of the fondue stand. Make sure it fits securely.
4. Touch a lit match to the top of the burner to ignite it. Do not use a lighter or other ignition devices.
5. Adjust the flame to low. To reduce flame height, rotate burner handle to partially cover the burner holes. Vents should be open halfway or less.
6. Place the fondue pot on the stand. Secure splatter shield.

Gel Fuel

If using gel fuel, remove liquid fuel dish. Do not pour gel onto the liquid fuel dish. Fill holder two thirds full with gel chafing fuel. Follow steps 3-6 above.

■ WHILE IN USE

NEVER LEAVE IGNITED FUEL OR FONDUE SET UNATTENDED. KEEP AWAY FROM CHILDREN. Do not move or tip the fondue set once the chafing fuel is ignited. Do not smoke in the vicinity of the burner fuel, as it is highly flammable.

To extinguish the flame, cover the ignited fuel completely with the snuffer. The snuffer is positioned correctly when the hollowed (concave) side covers the ignited fuel. Never blow out the flame. Never refill the burner while hot or near an open flame.

■ EASY MAINTENANCE

Allow the entire fondue set to cool completely before cleaning. When completely cool, remove the contents of the pot. Wash the fondue pot, splatter shield, and forks by hand with warm soapy water. Do not use a scouring pad. Towel-dry thoroughly right away. Wipe down the stand, burner, and base with a damp towel. Not recommended for dishwasher use. Apply a light coating of vegetable oil to the black cast iron rims of the fondue pot and splatter shield. Do this after each use to preserve the rich cast iron finish. We also recommend curing the warming stand once per year.

■ CONVENIENT STORAGE

Store the fondue set in its original box or in a cupboard. Always store the fondue set, chafing fuel, and matches in a child-safe place.

BURNER SET



LIMITED LIFETIME WARRANTY

Your Cuisinart® Enamel Cast Iron Fondue Set is warranted to be free of defects in material and workmanship under normal home use from the date of original purchase throughout the original purchaser's lifetime.

If your cookware should prove to be defective within your lifetime, we will repair it or, if we think it necessary, replace it. To obtain warranty service, please call our Consumer Service Centre toll-free at 1-800-472-7606, or write to Consumer Service Centre, Cuisinart, 100 Conair Parkway, Woodbridge Ontario L4H 0L2.

To facilitate the speed and accuracy of your return, please also enclose \$10.00 for shipping and handling of the product. Please also be sure to include a return address, phone number, description of the product problem, and any other information pertinent to the product's return. Please pay by check or money order.

This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discolouration or other damage to external or internal surfaces which does not impair the functional utility of the cookware.

This warranty also expressly excludes all incidental or consequential damages.

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