

SAFETY INSTRUCTIONS IMPORTANT SAFEGUARDS

- When using frozen food, ensure that it is properly defrosted and dried.
- For your safety, this appliance conforms to all applicable standards and regulations (Low Food Compliant Materials, Environment, ...).
- Keep the appliance out of the reach of children.

Do

- If an accident occurs, rinse the burn immediately with cold water and call a doctor if necessary.
- Cooking fumes may be dangerous for animals which have a particularly sensitive respiratory system, such as birds. We advise bird owners to keep them away from the cooking area.
- Read the instructions carefully and keep them within reach.
- Only use the insert supplied with the appliance.
- Cook according to the instructions in the recipe or to the desired doneness level.
- To preserve the non-stick coating of the fondue pot, use a plastic or wooden utensils when preparing the recipe.
- Ensure that the fondue pan is stable and fitted correctly onto the appliance.

Do not

- Never leave the appliance unattended when in use.
- Never place the appliance directly on a fragile surface (glass table, tablecloth, varnished furniture, etc.) or on a soft surface such as a towel.
- To prevent the appliance from overheating, do not place it in a corner or against a wall.
- Never run the appliance empty.
- Do not touch the metal parts of the appliance when it is heating or operating, as they are very hot.
- Do not place the fondue pan under water.
- Do not handle the appliance before it has cooled down completely.

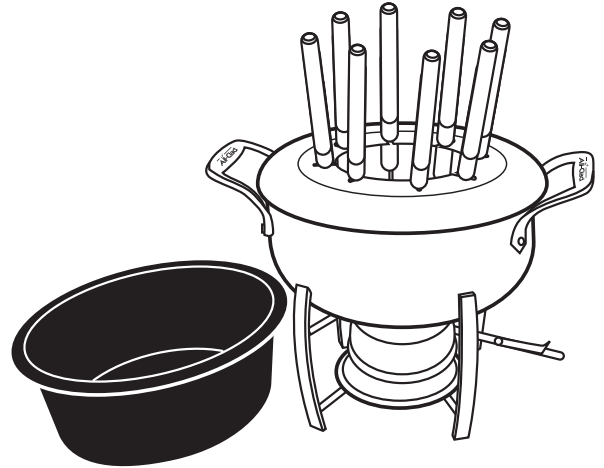
Environment protection first!

Your appliance contains valuable materials which can be recovered or recycled. Leave it at a local civic waste collection point.

Thank you for buying this appliance.

Our company has an ongoing policy of research and development and may modify these products without prior notice.

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- 3.5 qt. heavy gauge stainless steel pot with impact bonded base allows for even heat distribution
- 2.5 qt. cast aluminum nonstick insert may be used to start fondues directly on the stove top and ensures easy cleanup
- All-Clad signature handles with stainless rivets
- Set includes 8 forks, fork holder, fondue stand & fuel holder
- Compatible with gas and electric cooktops
- Lifetime warranty

All-Clad Cookware guarantees this cooking product from the date of purchase against any manufacturing defects. This guarantee does not cover damage caused by incorrect use, professional use or if the product is banged or dropped. It does not cover stains, discoloration or scratches on the inside and outside of the product. All-Clad guarantees that the nonstick coating complies with regulations covering materials in contact with food.

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FONDUE POT
WITH CAST ALUMINUM INSERT

All-Clad. Because You Care About The Way You Cook.

Before The First Use

Wash in warm, soapy water, rinse and dry.

Cleaning the Stainless Steel Pot

Immerse in warm water. Use a fine powder cleanser with water to form a paste. Apply paste using a soft cloth. Rub in a circular motion from the center outward. Wash in hot, soapy water, dry immediately. The stainless exterior may be polished with one of the available commercial stainless steel cleaners, rubbing in a circular motion. Rinse in lukewarm water. Nylon scrubbing pads are safe to use. **DO NOT USE** oven cleaners or cleansers with chlorine bleach. **DO NOT USE** steel wool.

Cleaning the Cast Aluminum Insert

Wash in warm, soapy water. A cloth, a sponge or rubber spatula will remove residue. To remove water spots and other stains, use a non-abrasive cleaner. To preserve the insert's non-stick properties, do not use metal tools. **DO NOT USE** scouring pads or hard abrasive powder to clean the non-stick insert.

Cleaning Other Stainless Steel Parts

For all other components, wash in warm, soapy water, rinse and towel dry.

Assembly



Using your fondue

For hot oil, wine, or broth fondues: Fill stainless pot with your desired liquid to "oil" fill line and place on the fondue holder. Place fork holder on top of pot and use fondue forks for dipping. When ready to use, place fuel burner into the fuel holder and light. Ensure that the fuel burner lid is opened when fondue pot is in use.

Tips

- Always use fresh, new oil.
- Do not mix different types of oils.
- Never add water in oil or other fat.
- Do not add herbs or other seasoning to the oil.
- We recommend using sunflower, peanut or vegetable oil.
- Do not use oil with added ingredients (e.g. herbs).
- When washing-up the fondue pot, ensure that you rinse and dry it thoroughly, before re-using.

For cheese or chocolate fondues: Fill stainless pot with water to "water" fill line to prevent scorching and then place the cast aluminum insert into the stainless pot. Do not exceed fill line to avoid overflow once insert is placed on pot. Add desired cheese or chocolate to cast aluminum insert. When placing a hot cast aluminum insert in the stainless pot (e.g. after heating cheese or chocolate directly on the stovetop), ensure the stainless pot and water inside are at room temperature to avoid splattering upon contact with the hot insert. Place fork holder on top of pot and use fondue forks for dipping. When ready to use, place fuel burner into the fuel holder and light. Ensure that the fuel burner lid is opened when fondue pot is in use. After a cheese fondue, we recommend you soak the pot overnight before cleaning it.

Helpful Hints

- The fondue forks have two different notch positions to choose from when resting the forks in the fork holder.
- Fondue uses a 7 oz. fuel burner/sterno can. Heat can be regulated by opening or partially closing the lid over the fuel burner.
- To obtain high temperature needed for oil/ or broth fondues, it is necessary to pre-heat the stainless pot on the stovetop.
- The forks could be aggressive and damage the non stick coating.



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- ALWAYS WEAR OVEN MITTS when handling inserts, lid, and pot.
- When placing a hot cast aluminum insert in the stainless pot (e.g. after heating cheese or chocolate directly on the stovetop), ensure the stainless pot and water inside are at room temperature to avoid splattering upon contact with the hot insert.
- Never leave the appliance unattended when in use.
- This appliance is intended for domestic household use only.
- Remove all packaging materials, stickers and accessories from the inside and the outside of the appliance.
- Accessible surface temperatures can be high when the appliance is operating.
- Never touch the hot surfaces of the appliance.
- Ensure that the food to be cooked is well drained.