

Assemble the fondue set as per the drawing. Set pot securely in its stand on a solid, level surface.

KEEP OUT OF REACH OF CHILDREN

Fuel Instructions:

For use with fuel burner paste and jelled methanol cans (not included):

- Remove the adjustable chromed burner and place the lid nearby.
- Insert the burner paste or jelled methanol can into the adjustable chromed burner base.
- Place the cover back onto the adjustable chromed burner base (without the lid).
- Light the burner paste or jelled methanol.
- To regulate the size of the flame, move the handle on the adjustable chromed burner to adjust the ventilation holes.
- Keep the lid for the burner close by to extinguish the flame as needed.

Williams-Sonoma recommends the Chantal burner paste as the fuel source.

Warning:

Adding water to the copper pot insulates the porcelain insert and acts as a water bath. This prevents the fondue from reaching extreme temperatures and protects the Ruffoni fondue pot.

Always pour water or other liquid into the copper pot before placing over heat. Monitor the water level during use to ensure the water level is sufficient.

DO NOT use without water or other liquid in the pot.

The fondue pots are produced with high quality materials and the soldering process is very accurate. To guarantee the maximum safety, it is recommended to use pot and

saucepan on the stovetop and transferred to the porcelain insert at serving time.

Follow the recipe and keep warm on the stovetop.

Pour 4 cups (1000ml) warm (not boiling) water into the copper fondue pot. Pour the chocolate mixture into the porcelain insert, and then carefully place the insert inside the copper fondue pot. Fit the copper ringtop onto the porcelain insert. The fondue pot is now ready for serving.

For Use with Traditional Cheese Fondue and Savory Sauces:

Ingredients should always be heated in a saucepan on the stovetop and transferred to the porcelain insert at serving time.

Follow the recipe and, when ready, transfer the mixture to the porcelain insert.

Pour 4 cups (1000ml) boiling water into the copper fondue pot. Using a pot holder or kitchen towel, carefully place the porcelain insert inside the copper fondue pot. Fit the copper ringtop onto the porcelain insert. The fondue pot is now ready for serving.

For Use with Fondue Bourguignonne (Meat Fondue):

Ingredients can be prepared in the copper fondue pot. The copper fondue pot is safe for heating up the oil on the stovetop.

Follow the recipe and, when ready, carefully use pot holders to take the fondue pot off the stovetop and place inside the fondue stand. DO NOT use the porcelain insert to make fondue bourguignonne.

Care Instructions:

Hand wash all parts with warm soapy water. The porcelain insert is microwave and dishwasher safe. With time and use, the copper fondue pot's exterior will oxidize and develop a dark reddish patina. To restore the