

UNOLD®



FONDUE ELEGANCE

Instructions for use

Modell 48645

Impressum:
Bedienungsanleitung Modell 48645
Stand: Juli 2014 /nr

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INSTRUCTIONS FOR USE MODEL 48645

TECHNICAL SPECIFICATIONS

Power rating:	1,000 W, 230 V, 50 Hz	
Dimensions (W/D/H):	Approx. 29,6 x 27,5 x 21,5 cm	
Power supply cord:	Approx. 100 cm	
Weight:	Approx. 1.9 kg	
Capacity:	Stainless steel fondue pot: min 500 ml, max. 1.500 ml of oil or bouillon Ceramic fondue pot: max. 900 ml of cheese or chocolate	
Heating element:	Feet made of heat-resistant plastic Hot plate with a diameter of 16 cm	
Equipment:	Suitable for all types of fondue, stainless steel pot for bouillon or oil fondue, with fork support, ceramic pot for cheese or chocolate fondue, plastic ring with 6 ceramic bowls for sauces, continuous temperature control	
Accessories:	Plastic ring with 6 ceramic bowls, 8 stainless steel forks, ceramic pot, instruction manual with recipes.	

Equipment features, technology, colours and design are subject to change without notice. Errors and omissions excepted

EXPLANATION OF THE SYMBOLS



This symbol indicates a potential burning hazard. Please be especially careful at all times here.



This symbol indicates potential hazards that may result in injury or damage to the appliance.

SAFETY INFORMATION

Please read the following instructions and keep them on hand for later reference.

1. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
2. Children of less than 3 years should be kept away unless continuously supervised.
3. Children aged from 3 years and less than 8 years shall only switch on/off the appliance provided that it has been placed or installed in its intended normal operating position and

Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

- they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children aged from 3 years and less than 8 years shall not plug in, regulate and clean the appliance or perform user maintenance.
4. Children should be supervised in order to ensure that they do not play with the appliance.
 5. Keep the appliance out of reach of children.
 6. Connect the appliance only to an AC power supply with the voltage indicated on the rating plate.
 7. Do not operate this appliance with an external timer or remote control system.
 8. For electrical safety reasons, never immerse the appliance or the lead cable in water or other liquids.
 9. For electrical safety reasons, do not clean the appliance in a dishwasher.
 10. Never touch the appliance or lead cable with wet hands.
 11. The switch, heating base and cable should never come into contact with water or other liquids. In case this ever happens, all components must be completely dry before operating the appliance again.
 12. Disconnect the plug from the wall socket when the appliance is not in use during a prolonged time or directly after use.
 13. Place the appliance on a firm, even and heat resistant surface in the centre of the table.
 14. Keep sufficient distance to flammable objects.
 15. This appliance is intended for domestic and similar use such as:
 - staff kitchen areas in shops, offices and other working environments;
 - agricultural enterprises;
 - by clients in hotels, motels and other accommodation facilities;
 - bed and breakfast accommodations and holiday homes.
 16. Avoid any contact of the mains supply with any hot parts of the appliance.
 17. Make sure that the lead cable does not trail to avoid the appliance being pulled down accidentally. Extra care must be taken when using extension cords or cables. Use only technically faultless extension cords or cables. When using a cable drum, the cable has to be completely unrolled.
 18. The plate becomes very hot during operation. If possible, only connect the plate when a filled pot is placed on it.
 19. The heating plate and the pot surface become very hot during operation. Please remember that they maintain the heat during some time after disconnection. Avoid any contact with hot surfaces and never grab anything from a hot pot. If necessary, use potholders.
 20. Make sure that the oil does not overheat. In case the oil catches fire by overheating, disconnect the plug from the wall socket and cover the pot with a lid or similar in order to put out the flames.
 21. Never put water into hot or burning oil!
 22. When transporting the appliance, always remember that boiling fat can cause severe burns. We recommend not to transport the appliance when the pots are filled with hot liquids, but put it up at its place of use and heat up oil, bouillon etc. there.
 23. Do not use the appliance with accessories of other manufacturers or brands, to prevent damage.
 24. Check the plug and lead cable regularly for wear and damage. If the lead cable or other parts show damage, please send the appliance to our after-sales service for inspection and/or repair (for address, see warranty terms). Unauthorised repairs can constitute serious risks for the user and void the warranty.

**Attention:**

The appliance becomes very hot during operation and maintains the heat during some time after disconnection.



Never open the housing of the appliance. There is danger of electric shock.

The manufacturer will not be liable in the event of incorrect assembly, improper or incorrect use or if repairs are carried out by unauthorized third parties.

BEFORE USING THE APPLIANCE

1. Remove all packaging material.
2. Before the first use, please wipe the heating base with a damp cloth. Clean all detachable parts (stainless steel pot, ceramic pot, splash guard, forks) in warm water with a mild washing-up liquid. Dry all parts thoroughly with a soft cloth.
3. Place the plastic ring on the heating base, making sure that it fits perfectly and latches into place. The half-round notch should be exactly over the manual control element.
4. Place the appliance in the centre of the table on a heat resistant surface (like a marble plate, silicone mat or similar).
5. Now fill in the fondue liquid following the recipe/instructions:
 - Stainless steel fondue pot
Oil or bouillon, max. 1,500 ml
 - Ceramic fondue pot
Cheese or chocolate, max. 900 ml
6. Put the plug into a power socket according to the rating label.
7. Place the pot on the heating plate.
8. Adjust the appliance to the level indicated in the recipe and heat up the liquid.
9. Please follow the indications in the recipes!
10. Fill the ceramic bowls provided with the desired sauces or dips.
11. After use switch the appliance off by adjusting the switch to 0 and disconnect the plug from the wall socket. Let the appliance cool off completely.



Please remember that the plate and the pot maintain the heat during some time after disconnection.

CLEANING AND CARE

1. **Before cleaning the appliance, remove the plug from the socket and let the appliance cool down completely.**
2. Do not immerse the hot ceramic saucepan into cold water. It might crack due to the temperature shock.
3. All removable parts such as stainless steel saucepan, lid, ceramic saucepan, forks can be cleaned in the dishwasher or by hand in hot water with mild detergent.
4. The ceramic bowls can be cleaned in the dishwasher.
5. In case of incrustations soak the saucepans overnight.
6. The energy supply station must not be immersed into water or any other liquid for cleaning. Just wipe it with a damp cloth. Please avoid water from penetrating into the appliance.
7. Do not use any abrasive or scouring cleaning agents.
8. Do not pour used oil into the sink, but let it cool down and dispose it according to your local regulations in a closed recipient.
9. Dispose defective appliances according to your local regulations (see page DISPOSAL).
10. Dry all parts carefully before storing or using the appliance.

FONDUE WITH OIL OR STOCK



1. Set the temperature control to the highest position.
2. Heat the oil resp. the stock for approx. 20 minutes, until the required temperature is reached.
3. The stock should not boil, but only simmer. If necessary, reduce the temperature.
4. Cook the meat approx. 1,5–3 minutes when using oil and approx. 3-4 minutes when using stock.
5. When using stock, you may also cook fish, shrimps, wan tans or vegetables.
6. Dim Sum or crustaceans in batter baked in oil are very delicious.
7. Serve the meat with sauces and dips at your taste.

Preparing fondue with oil

8. Only use the stainless steel saucepan to heat oil.
9. Do not cover the saucepan with a lid during heating to avoid overheating of the splash protection lid.
10. Use only heat resisting, neutral oil. The oil must not splash or smoke.
11. Do not use the oil more than 3-4 times. Used oil is foaming, smells rancid and become thicker.
12. Always replace the complete quantity of oil. Do not mix used and fresh oil.
13. Do not mix different types of oil and fat.
14. Only use lean and tender meat. Cut the meat into uniform, not too big pieces.

15. Frozen meat must be thawed before using it for fondue.
16. The meat and all other food for fondue must be dried thoroughly to avoid splashes of hot oil when dipping the meat into the oil.
17. Conserve the oil until the next use in a closed container in the refrigerator or another cold place.

Fondue Bourguignonne

for 4-6 portions

800 g lean beef meat (fillet)

Marinade:

100 ml vegetal oil, 1 tsp black pepper grains, 1 tsp mustard seeds, 1 pinch of chilli flakes, 1 laurel leaf. 2 onions, 1,000 ml heat resisting oil
Heat the vegetal oil slightly and add the spices.

Chop the onions.

Cut the meat into cubes of approx. 2 cm, Mix the meat with the spiced oil and the onions and marinate if for some hours in the refrigerator.

Before preparing the fondue, remove the meat from the marinade and dry it with a kitchen towel.

Fill the fondue oil into the stainless steel saucepan, place the saucepan on the heating plate and heat the oil on highest temperature setting until the optimum temperature is reached (approx. 20 minutes).

Pick up the meat with the forks and dip it into the hot oil.

Season the meat after cooking with salt and pepper and serve it with fondue sauces and dips, e.g. with a classical cocktail sauce.

Fondue Chinoise

for 4-6 portions

200 g each beef fillet, pork fillet, chicken fillet, chicken liver, veal kidneys, sole fillet, prawns (raw, prepared, eventually frozen), 125 g glass noodles, 125 g leaf spinach, 125 g celery, 125 g carrots, 1,000 ml chicken stock, 2 tbsp dry sherry or white wine, 2 eggs

Cut meat, giblets and fish into thin slices. Thaw prawns, if necessary. Soak the glass noodles approx. 10 minutes in warm water.

Wash the spinach leaves and stalks. Prepare carrots and celery and cut into slices.

Beat the eggs.

Arrange the ingredients in separated dishes.

Heat the chicken stock with Sherry on the highest temperature setting. Reduce the heat, as soon as the stock starts

boiling. For the further preparation it should only simmer.

Pick up meat, giblets, fish and vegetables with the fork and cook them in the stock. If necessary, add some more stock after some time.

Serve the cooked food with fondue sauce, e.g. curry sauce or cocktail sauce or sweet-sour Chinese sauce.

At the end, cook the soaked noodles and the remaining vegetables in the stock. Add the beaten eggs and serve the soup in deep dishes.

CHEESE FONDUE



1. Rub the ceramic saucepan with a half clove of garlic.
2. Grate the cheese, fill it into the saucepan and place the saucepan on the heating plate.
3. Choose a medium temperature setting and melt the cheese while stirring constantly.
4. As soon as the cheese is melted, reduce the temperature. The cheese must not boil.
5. The ceramic bowl is always used without splash protection.
6. Do not immerse the hot saucepan into cold water after use. It might crack due to the temperature shock. Always let the saucepan cool down before cleaning it.
7. Very delicious is the crust at the bottom of the saucepan, which can be savoured at the end.

Swiss cheese fondue

for 4-6 portions

1 clove of garlic, 80 ml dry white wine, 200 g each of grated Emmental and gruyère cheese, 1 tsp starch, white pepper, 1 tbsp kirsch, baguette

Rub the ceramic saucepan with a half clove of garlic. Then heat the cheese together with the wine under stirring on medium temperature. As soon as the cheese is melted and starts to simmer, mix the starch with the kirsch and add it to the cheese. Season with pepper. Cut the baguette into cubes and dip the bread cubes into the cheese.

Tipp: Serve grapes or raw ham (wrapped around the bread pieces) in thin slices with the cheese fondue.

Italian cheese fondue

for 4-6 portions

100 g each Asagio-, Fontina-, Provolone cheese, 100 g mascarpone, approx. 75 ml milk, 1 tbsp butter, 1 tbsp flour, 75 ml white wine, 2 egg yolks, Grissini, Parmas ham

Grate the cheese, mix it with mascarpone and milk and leave it overnight in the refrigerator.

Knead flour and butter. Bring the white wine to boil, then add the flour/butter mixture and finally the cheese while stirring. Finally add the beaten egg yolks. Do not boil the mass any more after having added the egg yolks to avoid clotting.

Wrap the ham around the grissini and dip it into the cheese.

Serve Italian antipasti with this fondue.

British cheese fondue

for 4-6 portions

250 g Cheddar cheese, 150 g Stilton cheese, 3 tbsp butter, 75 ml cream or milk, 3-4 tbsp tomato ketchup, 1 tsp starch, 1-2 tbsp light port wine, white bread / walnut bread, 6-8 stalks of celery, 3-4 firm pears

Cut the cheese into small cubes and melt it with butter and cream while constantly stirring. Add the tomato ketchup. Mix the starch with water or wine and stir it under the cheese.

Cut the bread and the pears into cubes, the celery into slices and dip them into the cheese.

SWEET FONDUE

1. Choose a low to medium temperature position.
2. Melt the chocolate in the ceramic saucepan while stirring, eventually with some milk or cream. As soon as the chocolate is melted, reduce the heat to a low position.
3. The chocolate should only be kept liquid, but must not boil.

Chocolate fondue - Basic receipt

Melt milk chocolate, plain chocolate or white chocolate, as described above.

Peel fruits of the season and cut it into bit-sized pieces, e.g. apples, strawberries, raspberries, bananas etc. serve the fruit pieces in dishes.

At table, pick up one piece of fruit and dip it into the hot chocolate. Take it out, let it cool down for a moment and then enjoy it!

Variations

Round off the chocolate with a little bit cream or milk to have a more creamy mass.

Season the chocolate at your taste, e.g. with a pinch of cinnamon, cardamom or a dash of orange liqueur or vanilla syrup.

Serve the fondue with crêpes rolls in addition to the fruit.

Bake thin crêpes (it's very easy with the UNOLD® crêpes maker). Spread some jam on the warm crêpes (e.g. apricot jam or orange marmalade) and roll the crêpes firmly, then cut into bit-sized pieces.

Fruit in chocolate sauce

for 4-6 portions

200 ml cream, 140 g plain chocolate, 1 pinch of gingerbread spices or ca-

ypenne pepper (to taste), 100 ml orange juice

Fruits to taste, z.B. bananas, strawberries, pine-apples, pears, tangerines
Heat the cream with the spices.

Cut the chocolate into pieces and melt in in the hot cream.

Add the orange juice.

Prepare the fruits and cut them into pieces.

Spike the fruit pieces with the forks and dip them into the chocolate sauce.

Tipp:

Sprinkle the fruit pieces with some lemon juice.

Punch fondue

for 4-6 portions

100 g frozen raspberries, 2-3 cloves, 1 pinch of grated lemon peels, 1 tbsp lemon juice, 1 cinnamon stick, 1 star aniseed, 1 tbsp rum, 500 ml red wine, 80 g sugar, 50 g starch, Gingerbread, muffins

Thaw the raspberries and mash it with lemon juice and peels. Heat the spices with the red wine in the stainless steel saucepan, but do not boil. Add the sugar.

Pass the raspberries through a sieve, add the starch and pour the raspberries into the red wine under stirring. Bring once to boil, then reduce the temperature and remove the spices.

Cut gingerbread or muffins into pieces and dip the cake into the punch.

Tipp:

For children, leave out the rum and replace the red wine by cherry juice.

GUARANTEE CONDITIONS

We grant a 24 months guarantee, and in case of commercial use a 12 months guarantee, starting from the date of purchase for any damage demonstrably due to manufacturing defects and when the appliance has been used according to its intended use. Within the warranty period we will remedy defective materials or workmanship through repair or replacement, at our option. Our warranty terms apply only to appliances sold in Germany and Austria. For other countries, please contact the responsible importer. In the event of a claim for remedy of defects, please send the appliance to our after sales service, properly packaged and postage paid, together with a copy of the automatically generated sales receipt, which must show the date of purchase, and a description of the defect. If the defect is covered by the warranty, the customer will be reimbursed for the shipping costs only in Germany and Austria. The warranty does not cover damage from normal wear, improper handling and failure to comply with the maintenance and care instructions. The warranty is void if repairs or modifications are made to the appliance by third parties. Any claims of the end consumer vis-à-vis the retailer are not limited by this warranty.

WASTE DISPOSAL / ENVIRONMENTAL PROTECTION

Our appliances are produced on a high quality level for a long lifetime. Regular maintenance and expert repairs by our after-sales service can extend the useful life of the appliance. If an appliance is defective and repair is not possible we ask you to follow the following instructions for disposal.

Do not dispose this appliance together with your standard household waste. Please bring this product to an approved collection point for recycling of electric and electronic products.

By separate collection and disposal of waste products you help to protect natural resources and ensure, that the product is disposed in an adequate way to protect health and environment.



The authors have thoroughly considered and tested the recipes included in these operating instructions. Nevertheless, a guarantee cannot be accepted. The authors, respectively UNOLD AG and their assignees shall not be liable for personal injuries, material damages and financial loss.

The instruction booklet is also available for download: www.unold.de

Aus dem Hause

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