



Návod k použití



Fondue Set PC-FD 1288



Před použitím tohoto zařízení si pečlivě přečtěte následující bezpečnostní pokyny a samostatně přiložený návod k použití.



UPOZORNĚNÍ: Riziko popálenin!

- Povrchy a příslušenství jsou během a po používání horké .
 - I po použití zůstává povrch topného tělesa stále zahříváný .
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- Pokud je napájecí kabel poškozen, musí jej vyměnit výrobce, jeho servisní zástupce nebo podobně kvalifikované osoby, aby se předešlo nebezpečí.
 - Tento přístroj nesmí používat děti ve věku od 0 do 8 let.
 - Tento přístroj mohou používat děti starší 8 let, pokud jsou pod neustálým dohledem.
 - Tento přístroj mohou používat lidé s omezenými fyzickými, duševními schopnostmi, případně nedostatkem zkušeností a znalostí, pokud byli dohlíženi nebo instrukci ohledně bezpečného používání spotřebiče a rozumí rizikům.
 - Udržujte spotřebič a jeho kabel mimo dosah dětí mladšího věku
Více než 8 let.
 - Úklid a údržbu uživatelů nesmí provádět děti.
 - Děti si s tímto spotřebičem nesmějí hrát.
 - Zařízení není určeno k ovládání pomocí ex-ternálního časovače nebo samostatného dálkového ovládání.
 - Kuchyňské spotřebiče by měly být umístěny v stabilním stavu
Rukojeti (pokud nějaké jsou) jsou umístěny tak, aby se horké tekutiny nerozlévaly.
 - Ujistěte se, že žádná kapalina nepřetéká přes konektor spotřebiče.

- Tento spotřebič je určen pro domácí a podobné aplikace, jako jsou:

- personální kuchyně v obchodech, kancelářích a dalších pracovních prostorách .

Není určen pro aplikace

- klienty v hotelech, motelech a dalších obytných zařízeních ;
 - farmářské domy;
 - Prostředí typu bed and breakfast.
- Pokud se zařízení nepoužívá správně nebo je používáno nesprávně, může dojít ke zranění. Také prosím dodržujte "Varování pro používání spotřebiče" v návodu k použití.



Varování:

Tento spotřebič není určen k ponoření do vody během čištění. Různé povrchy přicházejí do kontaktu s potravinami a olejem. Řiďte se pokyny, které vám dáváme v návodu v kapitole "Čištění".

Obecné bezpečnostní pokyny

- Přístroj je navržen výhradně pro soukromé použití a pro předpokládaný účel . Tento spotřebič není určen pro komerční použití.
- Nepoužívejte ho venku. Držte ho mimo zdroje tepla, přímého slunečního světla, vlhkosti (nikdy ho nenamácejte do žádné kapaliny) a ostrých hran. Nepoužívejte spotřebič s mokryma rukama. Pokud je spotřebič vlhký nebo mokrý, okamžitě ho odpojte.
- Ujistěte se, že síťový kabel nepříjde do kontaktu s fázovými částmi zařízení .
- **Pozor: Stoupající horko!** Nikdy nepoužívejte spotřebič poblíž nebo pod závěsy nebo Další hořlavé materiály! Zajistěte dostatek volného místa!
- Vždy spotřebič vypněte a vytáhněte hlavní zástrčku ze zásuvky (vytáhněte hlavní zástrčku, ne kabel), když spotřebič nepoužíváte, připojujte přístupové zásuvky, na čištění nebo v případě závady.

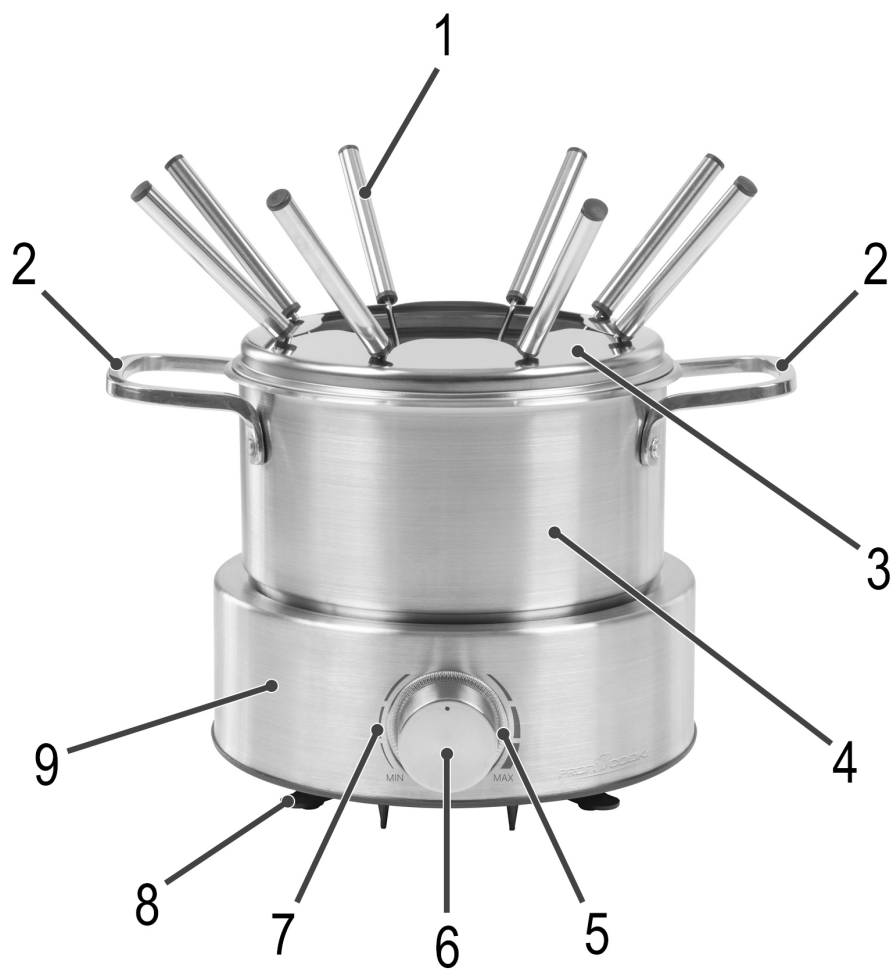
- Neobsluhujte spotřebič bez dozoru. Pokud opustíte místnost, vždy spotřebič vypněte. Vyměňte zástrčku ze zásuvky.
- Spotřebič a hlavní kabel je třeba pravidelně kontrolovat na známky poškození (poškození). Pokud se zjistí poškození, spotřebič nesmí být používán.
- Neopravujte spotřebič sami. Vždy kontaktujte autorizovaného technika.
- Používejte pouze originální doplňky.
- Aby byla zajištěna bezpečnost vašich dětí, držte prosím všechny obaly (plastové tašky, krabice, polystyren atd.) mimo jejich dosah.



VAROVÁNÍ:

Nedovolte malým dětem hrát si s plastovou fólií. **Hrozí nebezpečí udusení!**

Přehled komponentů



Instruction Manual

Thank you for choosing our product. We hope you will enjoy using the appliance.

Read the instruction manual and the separately enclosed safety instructions very carefully before using this appliance. Keep these documents, including the warranty certificate, receipt and, if possible, the box with the inner packaging in a safe place. If you pass the appliance on to a third party, always include all the relevant documents.

Symbols in this Instruction Manual

Important information for your safety is specially marked. It is essential to comply with these instructions in order to avoid accidents and prevent damage to the appliance:



WARNING:

This warns you of dangers to your health and indicates possible injury risks.



CAUTION:

This refers to possible hazards to the appliance or other objects.

Unpacking the Appliance

1. Remove the appliance from its packaging.
2. Remove all packaging material, such as foils, filling material, cable ties and cardboard packaging.
3. Check the scope of delivery for completeness.
4. If the contents of the packaging are incomplete or if damage can be detected, do not operate the appliance. Return it to the dealer immediately.

Overview of the Components / Scope of Delivery

- 1 Fondue fork (8×)
- 2 Carrying handles
- 3 Splash guard (fork holder)
- 4 Fondue pot
- 5 Control lamp
- 6 Thermostat (temperature control)
- 7 Temperature scale (MIN to MAX)
- 8 Winding device for the mains cable
- 9 Heating base

Warnings for the Use of the Appliance



WARNING:

- Never use the fondue without oil, fat or other liquids.
Fire hazard!
- Never add water to the oil! **Risk of deflagration / explosion!**
- Oils and fats can ignite if overheated. Caution is advised! Do not forget to switch off the appliance after use! To do this, first turn the thermostat to the lowest setting and then pull the mains plug out of the socket.
- **Contaminated oils and fats can easily catch fire!**
 - Always remove any food left in the oil / grease immediately.
 - Replace oil / grease in good time.
- Keep a safe distance from easily flammable objects such as furniture, curtains, etc.
- If the appliance catches fire, never try to extinguish the flames with water. Smother the flames with a damp cloth. If necessary, cover the fondue pot with a suitable lid.
- Do not move or carry the hot appliance while it is in operation! **Risk of burns!** Hot liquids, hot vapour and oil splashes could escape.

Use of Solid Frying Fat

CAUTION:

- If solid frying fat is used, it should be cut into small pieces.
- Set the thermostat to the centre between **MIN** and **MAX** and add the pieces slowly.
- Once the fat has melted and the desired oil level has been reached, the desired temperature can be set on the thermostat. **Note the MAX mark in the fondue pot!**
- Never mix oils and fats. The liquid could overflow. **Heavy foaming!**

Notes for Use

- If you want to use oil, you should use an oil that can be heated to a high temperature, such as sunflower oil. Do not use olive oil, butter or margarine, as these fats develop smoke even at low temperatures.
- We recommend the use of liquid frying oil.
- Do not use frozen food. Defrost them beforehand.
- Dab wet food dry with a cloth.
- Only use the fondue pot with the heating base supplied.
- The fondue pot is not suitable for use on other cookers/hotplates.

Electrical Connection

1. Make sure that the thermostat is in the **MIN** position.
2. Check that the mains voltage matches that of the appliance. You will find the relevant information on the rating plate on the heating base.
3. Only connect the appliance to a properly installed earthed socket.
 - Make sure that the cable is laid in such a way that nobody can pull on it or trip over it.

Switching the Appliance On/Off

- The appliance is operated using the thermostat with infinitely variable setting.
- The appliance is switched off when the thermostat is in the **MIN** position.
- The lighting around the thermostat indicates the active heating mode. It switches on and off during operation. This is normal and points to the fact that the temperature is being controlled and maintained. The light goes out when the selected temperature is reached.

Before Using for the First Time

There is a protective layer on the heating plate that burns off when the appliance heats up. This may cause smoke and odours to develop when the appliance is used, but these

will disappear after a few uses. This does not constitute a defect.

1. Before using the appliance for the first time, clean it as described in the "Cleaning" chapter.
 - Do not use any cleaning agents!
 - Wipe with a dry cloth.
 - Only switch on the appliance when it is completely **dry**.
2. To remove the protective layer on the heating plate, operate the appliance for 5 minutes without the fondue pot. To do this, set the thermostat to the **MAX** position.
 - Always ensure sufficient ventilation.

Using the Appliance

Place the appliance on a level, moisture- and heat-resistant surface. The location must be stable and non-slip. The surface should be easy to clean, as splashes are unavoidable. For sensitive surfaces, place a heat-resistant plate underneath.

1. Place the fondue pot on the heating base.
2. Fill the fondue pot with frying fat or oil. Always observe the **MIN** and **MAX** markings in the pot.
 - Alternatively, you can also use stock or cheese or chocolate with various liquids.
3. Place the splash guard on the fondue pot, which also serves as a fork holder.
4. Turn the thermostat to the **MIN** position.
5. Insert the mains plug into the socket.
6. Set the temperature on the thermostat.
7. For thin liquids (oil or broth), turn the thermostat to the **MAX** position to heat the liquid.
 - The heating time varies depending on the liquid used. Oil takes longer to heat up than stock.
 - **Tip:** You can use a wooden stick (e.g. shashlik skewer or wooden spoon) to test whether the right temperature has been reached:
When immersed in the oil, slight air bubbles should rise up the wooden stick. However, you can also place a piece of your fried food in the hot oil.
8. For solid ingredients (e.g. chocolate or cheese) that should liquefy slowly, select a thermostat setting **between MIN** and **MAX**. When the ingredients are melted and thick, set the thermostat lower to prevent overheating and burning.
 - For cheese, we recommend a thermostat setting no higher than $\frac{3}{4}$.
 - For chocolate, we recommend a thermostat setting no higher than $\frac{1}{2}$.
 - Depending on the ingredients / recipe, please adjust the temperature setting and the filling quantity accordingly.
9. Skewer pieces of meat, bread or fruit onto the fondue forks and place them in the liquid. The cooking process

takes approx. 4-8 minutes, depending on the size of the pieces. This means that the smaller the pieces are, the quicker they are cooked.

10. Use the thermostat to adjust the temperature so that the liquid continues to bubble gently.

End Operation

1. Set the thermostat to the **MIN** position.
2. Disconnect the mains plug from the socket.
3. Allow the contents of the fondue pot to cool down for some time. Make sure that the temperature is safe before handling the filled fondue pot any further.
4. Allow the appliance to cool down before cleaning it.

Recipe ideas

Swiss Cheese Fondue

Ingredients for 4 portions:

- 2 Baguette(s), cut into pieces
 - 300 g Gruyère, finely grated
 - 300 g Emmental cheese, finely grated
 - 1 Garlic clove, halved
 - 300 ml White wine
 - 1 tbsp. Cornflour
 - 2 tbsp. Kirsch
 - 1 pinch Paprika powder, sweet
 - 1 pinch Nutmeg, grated
- White pepper

Preparation:

1. Rub one half of the garlic clove into the fondue pot.
2. Pour the white wine into the pan and heat slowly over a low heat.
3. Once the wine is hot, add the cheese to the pan in batches. Allow the cheese to melt, stirring constantly.
4. Crush the other half of the garlic clove and add it to the cheese.
5. Mix the cornflour with the kirsch. Add this mixture to the cheese and bring everything to the boil again, stirring constantly.
6. Set the thermostat to a temperature to keep warm. Season with pepper, paprika powder and nutmeg.
7. Skewer the pieces of bread onto the fondue forks and dip them into the fondue.

Chocolate Fondue

You can find recipe ideas for this online.

Cleaning



WARNING:

- Always disconnect the mains plug from the socket before cleaning! Wait until the appliance has cooled down.
- Never immerse the heating base in water for cleaning. This could lead to an electric shock or fire.



CAUTION:

- Do not use a wire brush or other abrasive objects.
- Do not use harsh or abrasive cleaning agents.

Heating Base

Wipe the heating base with a damp cloth and dry with a dry cloth.

Fondue Pot and All Accessories



CAUTION:

Do **not** clean these parts in the dishwasher. The surfaces could become dull.

- Do not pour used oil/fat from the fondue pot down the sink! This could block. Dispose of the cooled oil/fat with the household waste.
- If food residue has caked on in the fondue pot after a cheese or chocolate fondue, pour hot water into the pot for several hours and leave the residue to soak.

- Clean the fondue pot, the splash guard and the fondue forks in warm water with a little washing-up liquid. Rinse with clear water and dry the parts.

Storage

- Clean the appliance as described. Allow the accessories to dry completely.
- We recommend storing the appliance in its original packaging if you do not intend to use it for a longer period of time.
- Always store the appliance out of the reach of children in a well-ventilated and dry place.

Winding Device for the Mains Cable

You can wind up the mains cable on the base section.

Technical Data

Model: PC-FD 1288
 Power supply: 220-240 V~, 50-60 Hz
 Power consumption: 800 W
 Power consumption in off-mode: 0.0 W
 Protection class: I
 Net weight: approx. 1.5 kg

The right to make technical and design modifications in the course of continuous product development remains reserved.

This appliance has been tested according to all applicable, current CE directives and built according to the latest safety regulations.

Disposal

Meaning of the “Dustbin” Symbol



Protect our environment: do not dispose of electrical equipment in the domestic waste.

Please return any electrical equipment that you will no longer use to the collection points provided for their disposal.

This helps avoid the potential effects of incorrect disposal on the environment and human health.

This will contribute to the recycling and other forms of re-utilisation of electrical and electronic equipment.

Information concerning where the equipment can be disposed of can be obtained from your local authority. Your dealer and contractual partner is also obliged to take back the old appliance free of charge.

