

PROGRESS®

Est. 1931

**SWISS
FONDUE SET**

Instruction manual

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Safety Instructions

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning, or if the appliance has been dropped or damaged, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of the reach of children.

Keep the appliance out of the reach of children when it is switched on or cooling down.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the power supply cord away from any parts of the appliance that may become hot during use.

Keep the appliance away from other heat emitting appliances.

Keep hands, fingers, hair and any loose clothing away from the rotating tools of the appliance.

Do not immerse the appliance in water or any other liquid.

Do not operate the appliance with wet hands.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.

Do not pull or carry the appliance by its power supply cord.

Do not use the appliance for anything other than its intended use.

Do not use any accessories other than those supplied.

Do not use this appliance outdoors.

Do not store the appliance in direct sunlight or in high humidity conditions.

Do not move the appliance whilst it is in use.

Do not place boiling water or very hot liquid in the appliance.

Do not touch any moving parts on this appliance during use, as this could cause injury.

Do not touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.

Switch off the appliance and disconnect it from the mains power supply before changing or fitting accessories.

Always unplug the appliance after use and before any cleaning or user maintenance.

Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.

Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.

Use of an extension cord with the appliance is not recommended.

This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.

This appliance is intended for domestic use only. It should not be used for commercial purposes.

The outer surface of the appliance may get hot during operation.



Caution: Hot Surface – do not touch the hot section or heating components of the appliance.

Take care not to pour water on the heating element.

Warning: Keep the appliance away from flammable materials.

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Care and Maintenance

Before attempting any cleaning or maintenance, unplug the Fondue Maker from the mains power supply and check that it has fully cooled. Clean the fondue pot and accessories thoroughly in warm, soapy water and dry thoroughly.

Never clean the fondue pot and accessories in a dishwasher.

Do not immerse the Fondue Maker base in water or any other liquid; clean it with a damp cloth and dry thoroughly.

Description of Parts



1. Swiss Fondue Maker base unit
2. Temperature control
3. Fondue pot
4. Fork holder ring

5. Fork(s)
6. Dipping bowl(s)
7. Indicator light

Instructions for Use

Before First Use

STEP 1: Before connecting to the mains power supply, wipe the Fondue Maker base unit with a soft, damp cloth and dry thoroughly.

STEP 2: Clean the pot and attachments in warm, soapy water, then rinse and dry thoroughly. Do not immerse the Fondue Maker in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the Fondue Maker or its accessories, as this could cause damage.

Note: When using the Fondue Maker for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the Fondue Maker. It is advised to run the Fondue Maker for approx. 10 minutes before first use; this will prevent the initial smoke or odour from affecting the taste of the food.

Assembling the Swiss Fondue Maker

STEP 1: Check that the Fondue Maker is switched off and unplugged from the mains power supply.

STEP 2: Place the Fondue Maker base unit onto a stable, heat-resistant surface, at a height that is comfortable for the user.

STEP 3: Position the fondue pot on top of the Fondue Maker base unit.

STEP 4: Place the fork holder ring on top of the fondue pot. Insert the forks into the pot so that they are resting on the fork holder ring.

Using the Swiss Fondue Maker

The Fondue Maker can be used with savoury foods like cheese or sweet ingredients such as chocolate.

STEP 1: Place the assembled Fondue Maker onto a stable, heat-resistant surface, at a height that is comfortable for the user.

STEP 2: Fill the fondue pot with ingredients

STEP 3: Plug in and switch on the Fondue Maker at the mains power supply.

STEP 4: Set the temperature control to the desired setting. The indicator light will illuminate to signal that the Fondue Maker is heating up. It will take approx. 20 minutes to reach the set temperature.

STEP 5: Fill the dipping bowls with dipping food or sauce while the fondue ingredients cook.

STEP 6: Once the fondue ingredients have reached the desired temperature, use the forks to dip food into the fondue pot. The fork holder can be used to rest forks during cooking. The indicator light will cycle on and off to indicate that the Fondue Maker is maintaining the set temperature.

STEP 7: Once the dipping food is suitably coated in fondue or completely cooked through, carefully remove the forks.

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STEP 8: To turn off the Fondue Maker, set the temperature control to 'MIN' and switch off and unplug from the mains power supply.

Caution: The dipping food and forks will be extremely hot when removed from the fondue pot.

Troubleshooting

Problem	Possible Cause	Solution
The Fondue Maker will not operate.	The Fondue Maker is not connected to the mains power supply.	Plug in and switch on the Fondue Maker at the mains power supply.
	The fuse has blown.	Replace the fuse.
Ingredients will not melt.	The temperature is set too low.	Increase the temperature using the temperature control.
The food is burnt.	The temperature is set too high.	Decrease the temperature using the temperature control.

Storage

Check that the Fondue Maker is cool, clean and dry before storing in a cool, dry place. Never wrap the cord tightly around the Fondue Maker; wrap it loosely to avoid causing damage.

Specifications

Product Code: EK4375P

Input: 220–240 V ~ 50/60 Hz

Output: 1200 W



SWEET & SAVOURY FONDUE

Recipe ideas



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Classic Cheese Fondue

Ingredients

For the fondue:

150 g firm alpine-style cheese (e.g. gruyere)	2 tbsp cornflour
150 g fontina cheese	1 tbsp lemon juice
150 g gouda cheese	1 tbsp brandy (e.g. Kirsch)
1 clove garlic, finely chopped	1 tsp Dijon mustard
240 ml dry white wine (e.g. Sauvignon Blanc)	1/8 tsp nutmeg

Assorted Dipping Foods:

Boiled new potatoes, halved or quartered	Sliced apples (e.g. Granny Smith)
Broccoli or cauliflower florets, lightly steamed	Cooked sausages, sliced
Asparagus tips, lightly steamed	French, sourdough or pumpernickel
Button mushrooms, stems removed	bread, cubed
Cherry tomatoes	

Method

Grate the cheeses into a large mixing bowl. Stir in the cornflour until the cheeses are thoroughly coated.

Add the wine, garlic and lemon juice to the fondue pot and heat gently until simmering. Slowly add the cheese mixture to the fondue pot and stir well until the cheese has melted and the fondue has a smooth consistency.

Stir in the brandy, mustard and nutmeg.

Serve with an assortment of dipping food.

Classic Chocolate Fondue

Ingredients

For the fondue:

200 g plain chocolate, cubed	100 ml double cream
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Assorted Dipping Foods:

Marshmallows	Biscuits or cookies
Fresh fruit (e.g. strawberries, bananas, blackberries, mango)	Doughnuts
Dried fruit (e.g. apricots, figs, dates)	Pretzels

Method

Add the chocolate to the fondue pot and heat gently until melted.

Slowly add the cream to the fondue pot and stir well until combined and the fondue has a smooth consistency.

Serve with an assortment of dipping food.

Connection to the Mains

Please check that the voltage indicated on the product corresponds with your supply voltage.

Important

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

The wires in the mains lead are coloured in accordance with the following code:

Blue Neutral (N)

Brown Live (L)

Green/Yellow Earth (\perp)

FOR UK USE ONLY – Plug fitting details (where applicable).

The wire coloured **BLUE** is the **NEUTRAL** and must be connected to the terminal marked N or coloured **BLACK**.

The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked L or coloured **RED**.

The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter E or marked \perp .

On no account must either the **BROWN** or the **BLUE** wire be connected to the **EARTH** terminal (\perp).

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

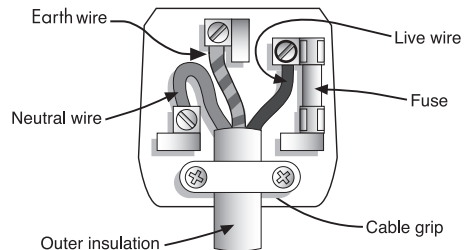
If in doubt, consult a qualified electrician who will be pleased to do this for you.

Non-Rewireable Mains Plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use one that is ASTA approved (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug, **DISCONNECT IT FROM THE MAINS**, then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.



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If this product does not reach you in an acceptable condition please contact our Customer Services Department at **www.progresscookshop.com**.

Please have your delivery note to hand as details from it will be required. If you wish to return this product, please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

Guarantee

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Progress will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

The crossed out wheelie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.



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*To be eligible for the extended guarantee,
go to **www.progresscookshop.com** and register
your product within 30 days of purchase.

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