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(rev. 11/04/11)



FPS200 SERIES

Stainless Steel Electric Fondue Pot

Instructions and Recipes



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SAFETY

Your safety and the safety of others is very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

Appliance Specifications:

120 Volts, 60 Hz, 1200 Watts, ETL Approved

IMPORTANT PRECAUTIONS

1. NEVER immerse appliance or cord in water.
2. NEVER use near water.
3. NEVER use an abrasive sponge or cloth on the appliance.
4. NEVER leave appliance unattended while in use.
5. NEVER place anything other than what is intended to be cooked in the appliance.
6. Unplug appliance from outlet when not in use and when cleaning.
7. DO NOT place appliance in dishwasher.
8. Keep out of reach of children.
9. This appliance is NOT A TOY.
10. This appliance is not intended for use by young children or the cognitively challenged without supervision.
11. Young children should be supervised to ensure that they do not play with the appliance.

IMPORTANT SAFEGUARDS

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

1. **Read all instructions before operating this appliance.**
2. DO NOT touch hot surfaces.
3. DO NOT use outdoors. FOR HOUSEHOLD USE ONLY.
4. To protect against risk of electrical shock, do not immerse cord, plug or Heated Base in water or any other liquid.
5. DO NOT operate any appliance with a damaged cord or plug, after the appliance malfunctions, or if it is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, or to a repair shop for electrical or mechanical adjustment.
6. The appliance manufacturer does not recommend the use of accessory attachments other than what is supplied with the unit. They may cause injuries.
7. Close supervision is necessary when any appliance is used by or near children.
8. DO NOT place on or near a hot gas or electric burner, or in a heated oven.
9. DO NOT overload wall outlet, extension cords, or integral convenience receptacles, as this can result in a risk of fire or electric shock.
10. This appliance should not be used for purposes other than stated in the instructions accompanying this appliance.
11. DO NOT leave unit unattended while in use or when plugged into an outlet.
12. Unplug from outlet when not in use and before removing parts for cleaning. Allow to cool before putting on or taking

off parts and before cleaning the appliance.

13. A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not let cord hang over edge of table, countertop or touch hot surfaces.
14. Always plug cord into wall outlet before operation. There is no on/off switch. To turn off, remove plug from wall outlet. Allow unit to cool completely before putting away.
15. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. Exception: An extension cord or longer detachable cord is not recommended for use with this appliance.
16. If a long detachable power-supply cord or extension cord is used: 1) The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance; 2) If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord; and 3) The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.
17. This appliance has a three-prong plug. This plug is intended to fit into an outlet only one way. **If plug does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.**
18. Extreme caution should be used when moving an appliance with hot food.
19.  Boiling oil can cause SEVERE burns. During use, the appliance is very hot and remains hot for some time after being turned off. DO NOT touch hot surfaces like the Heated Base.
20.  Hot oil can splash and cause SEVERE burns. Keep hands and face away from the opening of the Fondue Pot.
21. DO NOT put anything other than the included Fondue Forks or appropriate metal utensils into the hot fondue.
22.  NEVER put fingers or plastic utensils into the hot fondue.
23. Do not attempt to service this appliance yourself, as opening or removing covers may expose you to dangerous voltage or other hazards. Refer all servicing to qualified service personnel.

SAVE THESE INSTRUCTIONS!

INTRODUCTION

Thank you for purchasing the STAINLESS STEEL ELECTRIC FONDUE POT from Nostalgia Electrics™. Fondue is always a fun and stylish way to serve hors d'oeuvres, entrées and desserts. With the STAINLESS STEEL ELECTRIC FONDUE POT, you can make delectable cheese dips for bits of bread and fruit or try decadent chocolate dessert fondues. Creatively and communally cook morsels of meat and seafood in a variety of oils and broths. The color coded forks make it easy for guests to serve themselves and the classic, stainless steel finish of this pot makes it a great fit for any decor.

PARTS & ASSEMBLY

Your **STAINLESS STEEL ELECTRIC FONDUE POT** is already fully assembled.

Parts



Temperature Control MAX to MIN



Cord Location

Cord can be wrapped and stored inside of the bottom of Heated Base when not in use. Please see **Important Safeguards** section for instructions about the cord & plug.



HOW TO OPERATE

1. Before first use, wipe down Fondue Pot, Fork Rest and Color-Coded Forks with a damp, non-abrasive cloth and dry thoroughly. Be very careful to not get any water in the Heated Base, or unit will not function.
2. Find a dry, heat-resistant, level surface near an electrical outlet.
3. Using your own recipe, or following recipes included in this instruction manual, prepare your chocolate, cheese, oil or broth mixture.
4. Fill the Fondue Pot with the mixture. Be very careful not to overfill the pot. **DO NOT exceed maximum capacity which is about 4 cups.** This may vary depending on the recipe that you use.
5. Place the Fondue Pot on the Heated Base and plug in the appliance. The power light will come on when appliance is plugged in.
6. Set the temperature control to desired setting. Once the desired temperature has been reached, the power light will turn off. If you increase the temperature, the power light will turn on again until the temperature is reached. **NOTE:** MAX temperature is about 450° F.
7. Steam may be released from food during cooking. For your safety, avoid contact with steam, as it is very hot and can cause burns.
8. Be careful to watch your Fondue Pot and stir fondue if necessary. **DO NOT** let fondue boil over, as this could cause burns.
9. When fondue is ready to serve, carefully put the Fork Rest on the Fondue Pot and you can use the Fondue Forks to pick up food and serve fondue.
10. As soon as you are finished, unplug appliance and allow to cool. **BE CAREFUL**, as Heated Base and Fondue Pot will still be hot.
11. Once the appliance is cool, empty remaining fondue into a bag or trash receptacle and follow directions in Cleaning and Maintenance section to clean your STAINLESS STEEL ELECTRIC FONDUE POT.

HELPFUL TIPS



NEVER leave the unit unattended while operating.

Cheese Fondue

When making cheese fondue, it is recommended that you turn the temperature control to "MAX" position and put the cheese in the pot. Stir continuously while the cheese is melting.

Once cheese has melted, the temperature control knob can be turned back to a middle position between "MAX" and "MIN" to keep the cheese warm.

Chocolate Fondue

Please note that when making chocolate fondue, you must use a mixture of chocolate and oil. You cannot use chocolate alone. Follow these instructions when making chocolate fondue:

- Add 2 Tbsp. of oil (vegetable oil is preferred) for every 1½ cups of chocolate chips.

- Turn Fondue Pot to "MAX" position and allow chocolate to melt for about 5 minutes.
- Stir chocolate mixture continuously.
- For thinner consistency, add more oil 1 Tbsp. at a time if necessary.
- Once chocolate chips have melted, turn temperature control to a middle to low setting to keep chocolate warm, watching continuously to prevent chocolate from burning or boiling.

Cooking with Oil

It is recommended that you use pure vegetable oil or vegetable fat. The oil must be suitable for high temperatures, neutral in taste, and must not smoke or boil over. Animal fat is not suitable for this appliance.

- NEVER cover the Fondue Pot with a lid or any other covering during cooking.
- DO NOT reuse oil. Allow oil to cool completely before disposing of it.
- DO NOT combine different kinds of fat and oil.
- When cooking pieces of food with the fat, make sure that meat is chopped into small, bite-sized pieces.
- DO NOT use frozen meat or seafood. Make sure that meat or seafood is thoroughly thawed and dry before using.

CLEANING & MAINTENANCE

Please take care of your STAINLESS STEEL ELECTRIC FONDUE POT by following these simple instructions and precautions.

- Disconnect from the electrical outlet by unplugging the appliance.
- Make sure the appliance is completely cool before cleaning.
- Remove all parts from Heated Base: Fondue Pot, Fork Rest, Color-Coded Fondue Forks.
- Dispose of any remaining chocolate, cheese, broth or oil/fat by emptying into a bag or trash receptacle. It is not recommended that you pour the leftover fondue down the sink.
- Hand wash Fondue Pot, Fork Rest and Color-Coded Fondue Forks in warm, soapy water with a non-abrasive cloth.
- Dry parts thoroughly with a soft, non-abrasive cloth.
- Remember that Color-Coded Fondue Forks are reusable.
- Wipe the Heated Base with a dry, non-abrasive cloth. Make sure that no water gets inside of the Heated Base.
- DO NOT put any parts in a dishwasher.
- NEVER immerse Heated Base or cord in water.

It is that simple!

RECIPES

With the STAINLESS STEEL ELECTRIC FONDUE POT you can use the color-coded forks to dip bread, fruit, vegetables in delectable warm cheese or chocolate dips and cook meat or seafood in broth or oil. Try the following:

Serve your fondue with the following:

- **Fresh Fruit** (sliced apples, bananas, strawberries, grapes, tangerines, pears, raspberries. Fresh fruit should be ripe but still firm enough to not dissolve while dipping)
- **Dried Fruit** (figs, apricots, bananas, pineapple, seedless dates)
- **Cakes and Cookies** (pound cake, shortbread, angel food cake, lady fingers, biscotti, pretzels)
- **Breads** (baguettes, French bread, pumpkin bread, zucchini bread, pretzel bread)

Be creative and ENJOY your STAINLESS STEEL ELECTRIC FONDUE POT!

CHEESE FONDUE

- | | |
|---------------------------------------|--|
| • 1 Large Garlic Clove | Turn temperature control on your STAINLESS STEEL ELECTRIC FONDUE POT to medium-low heat setting. |
| • 1 Cup Dry White Wine | Once the pot is warm, rub the inside of the pot with the garlic clove. |
| • 1 Tsp. Lemon Juice | Pour the white wine and lemon juice into the pot. |
| • 8 oz. Gruyere Cheese, shredded | Mince the remainder of the garlic clove and add it to the pot. |
| • 4 oz. Emmentaler Cheese, shredded | Stir in the Gruyere cheese, Emmentaler cheese, Jarlsberg cheese, and smoked Gouda cheese, a handful at a time, stirring constantly until all the cheeses are melted and the sauce is smooth. |
| • 4 oz. Jarlsberg Cheese, shredded | Whisk together the cornstarch, nutmeg, and balsamic vinegar, and stir into the cheese sauce. |
| • 2 oz. Smoked Gouda Cheese, shredded | Continue to heat while stirring, until thick and smooth. |
| • 1 Tbsp. Cornstarch | Keep fondue warm over low heat. |
| • ½ Tsp. Ground Nutmeg | Serve with French bread. |
| • 2 Tbsp. Balsamic Vinegar | |
| • 1 Loaf French Bread, cubed | |

BRIE FONDUE

- 2 Cloves Garlic, crushed
- 1 Cup Dry White Wine
- ¼ Cup Sherry
- 1 Lb. Brie Cheese, rind removed and cubed
- 1 Tbsp. Cornstarch
- ⅛ Tsp. Ground Nutmeg
- Salt and White Pepper to taste

Rub the garlic all over the inside of your **STAINLESS STEEL ELECTRIC FONDUE POT**, leaving the crushed pieces in the bottom.

Add the white wine and sherry to the pot and heat over medium-low heat.

Toss the cheese cubes in cornstarch to coat. When the wine is hot, add the cheese. Stir slowly with a wooden spoon at first and then use a whisk.

Stir constantly to keep it from scorching on the bottom of the pot. When the cheese has melted, remove it from the heat and grate in a little nutmeg. Season with salt and pepper to taste.

The fondue should be smooth and coat a wooden spoon. If it seems to runny, add more cheese. If it is too thick, add more wine, a teaspoon at a time.

Keep fondue warm over low heat.

Serve with pieces of bread, vegetables, fruit, or cooked and diced meats.

PARMESAN FONDUE

- 1½ Cups Milk
- 2 (8 oz.) Packages Cream Cheese, cubed
- 1½ Cups Parmesan Cheese
- ½ Tsp. Garlic Salt
- 1 (1 Lb.) Loaf French Bread, cubed

In a large saucepan, cook and stir the milk and cream cheese over low heat until cheese is melted.

Stir in Parmesan cheese and garlic salt; cook and stir until heated through.

Transfer to your **STAINLESS STEEL ELECTRIC FONDUE POT** to keep warm.

Serve with bread cubes.

CHEDDAR CIDER FONDUE

- ¾ Cup Apple Cider
- 2 Cups Shredded Cheddar Cheese
- 1 Cup Shredded Swiss Cheese
- 1 Tbsp. Cornstarch
- ⅛ Tsp. Pepper
- 1 (1 Lb.) Loaf French Bread, cubed

In a large saucepan, bring cider to a boil. Reduce heat to medium-low.

Toss the cheeses with cornstarch and pepper; stir into cider.

Cook and stir for 3-4 minutes or until cheese is melted.

Transfer to your **STAINLESS STEEL ELECTRIC FONDUE POT** and set at medium to low setting to keep warm.

Serve with bread cubes.

BEEF FONDUE WITH DIPPING SAUCES

FONDUE:

- 1½ Lbs. Beef Tenderloin, cut into ¾" cubes

- 3 Cups Vegetable Oil

CURRY SAUCE:

- ½ Cup Mayonnaise
- 2 Tbsp. Curry Powder
- 2 Tbsp. Milk
- ½ Tsp. Hot Pepper Sauce

MUSTARD SAUCE:

- ¼ cup mayonnaise
- ¼ cup Dijon mustard
- 1 Tsp. hot pepper sauce
- 1 garlic clove, minced

ONION-HORSERADISH SAUCE:

- ¼ cup finely chopped onion
- ¼ cup mayonnaise
- 1 Tbsp. Horseradish
- 2 Tsp. Water
- ¼ Tsp. Hot Pepper Sauce

In three separate bowls, combine the curry sauce, mustard sauce and onion-horseradish sauce ingredients.

Pat meat dry with paper towels.

Heat oil in your STAINLESS STEEL ELECTRIC FONDUE POT at "MAX" temperature setting.

Use fondue forks to cook meat in oil until it reaches desired doneness.

DO NOT let oil boil over.

Serve with sauces.

WHITE WINE FONDUE

- 1 (750 mL) Bottle Dry, White Wine
- 1 (2") Piece Cinnamon Stick
- ¼ Tsp. Ground Coriander
- 10 Black Peppercorns, crushed
- 4 Whole Cloves
- 1 Tsp. Sugar
- 1 Tsp. Salt
- 1 Tsp. Celery Salt
- ¼ Tsp. Garlic Salt

Pour wine into a saucepan, and season with cinnamon stick, coriander, pepper, cloves, sugar, salt, celery salt, and garlic salt.

Let sit for 1 hour, then bring to a boil.

Filter through a fine sieve or colander lined with cheesecloth, and transfer to your **STAINLESS STEEL ELECTRIC FONDUE POT**.

Bring to a boil before using.

Use to cook diced pieces of chicken or cocktail shrimp.

RICH CHOCOLATE FONDUE

- 1 Cup Whole Milk or Heavy Cream
- ¾ Tsp. Pure Vanilla Extract
- 2 Tbsp. Unsalted Butter
- 6 oz. Bittersweet Chocolate Baking Bar (the higher the % of Cacao the better), broken or chopped into 1" pieces
- 6 oz. Milk Chocolate Baking Bar, broken or chopped into 1" pieces
- 2 Tbsp. Chocolate Liqueur (optional)

In a medium saucepan, combine the milk, vanilla, and butter.

Heat over medium heat until the mixture comes to a simmer.

Remove from the heat and stir in the bittersweet and milk chocolates and chocolate liqueur until completely melted and smooth.

Transfer to your **STAINLESS STEEL ELECTRIC FONDUE POT** and turn to low heat setting to keep warm and serve.

Use pieces of fruit, marshmallows, pound cake, graham crackers, or cookies for serving.

WHITE CHOCOLATE FONDUE

- 1 Cup Heavy Cream
In a large saucepan over medium heat, combine cream and butter.
- ½ Stick Unsalted Butter
Bring mixture to a simmer, stirring constantly.
- 2 Packages (12 ounces) White Chocolate Morsels
Remove pan from heat.
Add white chocolate morsels.
Stir until melted and smooth.
Cool slightly.
Transfer to your STAINLESS STEEL ELECTRIC FONDUE POT for serving.

BUTTERSCOTCH FONDUE

- ½ Cup Packed Brown Sugar
In a small saucepan, combine the brown sugar, corn syrup, cream and butter.
- ⅓ Cup Light Corn Syrup
Bring to a boil over medium heat, stirring occasionally.
- ¼ Cup Heavy Whipping Cream
Reduce heat to medium-low; cook for 5 minutes.
- 2 Tbsp. Unsalted Butter or Margarine
Remove from heat; stir in vanilla.
Transfer to your STAINLESS STEEL ELECTRIC FONDUE POT and keep warm at medium to low heat setting.
- ½ Tsp. Vanilla Extract
Serve with pieces of fruit, cookies or cake.

RETURNS & WARRANTY

SHOULD YOUR UNIT NOT WORK OR IS DAMAGED WHEN YOU FIRST TAKE IT OUT OF THE BOX, PLEASE RETURN IT TO THE PLACE OF PURCHASE IMMEDIATELY.

STAINLESS STEEL ELECTRIC FONDUE POT / FPS200 SERIES

Should you have any questions, please contact us via email or at the customer service number listed below between the hours of 8:00 AM and 5:00 PM, Monday through Friday, Central Standard Time.

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Customer Service Inquiry

To submit a Customer Service inquiry, go to www.nostalgiaelectrics.com and fill out the Customer Service Inquiry form and click the Submit button.

A representative will contact you as soon as possible.

This appliance is designed and built to provide many years of satisfactory performance under normal household use. The distributor pledges to the original owner that should there be any defects in material or workmanship during the first 90 days of purchase, we will repair or replace the unit at our option. Our pledge does not apply to damages caused by shipping, mishandling or unit being dropped. A product deemed defective either from manufacturing or being mishandled is up to the distributor's discretion. In order to obtain service under this warranty, please contact Nostalgia Products Group, LLC at the telephone number listed above or by filling out the Customer Service Inquiry Form located at www.nostalgiaelectrics.com. This warranty does not apply to re-manufactured merchandise.

Please read these instructions carefully. Failure to comply with these instructions, damages caused by improper replacement parts, abuse or misuse will void this pledge to you and is being made in place of all other expressed warranties.

