

lamart

by Pierre Lamart

CARNE

Dear customer,

you are now holding: a stainless steel/enamel fondue set that is excellent for the preparation and stylish serving of not only meat fondue. The set includes: a stainless steel/enamel bowl, 6 ceramic dishes, 6 coloured spoons and forks, lid with openings for forks, rotating stand and burner. Made from first-class steel, quality enamel and durable ceramics. Easy maintenance and cleaning.

Before using, please read all the instructions and keep them for future use. For your safety, please adhere to the here provided recommendations. If you hand over the product to somebody else, do so together with the user's manual. This product is designed for normal domestic use. It cannot be used for commercial purposes.

Description:

- Base
- Rotating dish holder
- Ceramic dishes 6 pcs
- Stainless steel stand
- Burner
- Lid for extinguishing the flame
- Stainless steel/enamel bowl
- Lid with openings for forks
- Fondue forks 6 pcs
- Fondue spoons 6 pcs

Assembly

On to the base, place the rotating holder and subsequently the stainless steel stand. Place the stainless steel bowl with lid into the stand. Place the ceramic dishes into the rotating stand. After assembly, make sure that all components are properly seated and that everything is stable.

Preparing oil

Pour oil suitable for frying into the stainless steel bowl and preheat on your stove to a temperature below the 180 °C limit. Place the bowl with the preheated oil on the stand (check that the bowl is stable), place the burner into the stand under the bowl and light it.

Burner - lighting

Open the burner and add suitable fuel into the bottom part of the burner – as a rule the fuel is a paste, gel and other available fuels for fondue. Use only fondue fuel approved for flame burners. Close the burner and place it in the middle of the stand under the bowl. Then light the burner (it is recommended to use a gas cigarette lighter or a long match). Always extinguish the flame before removing the burner using the extinguishing lid by placing it on the flame.

Preparing fondue

To prepare fondue – Cut meat and vegetables into small cubes. Pickup individual pieces using a fondue fork and dip into the bowl with the heated oil. Lean the fork against the opening in the lid. The cooking time depends on the type of food or taste, approx. 1– 4 minutes. In the ceramic dishes you can prepare various sauces and flavourings. The fondue spoons are used to serve the sauces.

WARNING

- Always use on an even, clean, non-slip and non-combustible surface.
- Before every use, check the stability and correct assembly.
- Light the burner only after placing it into the stand and also extinguish it there; do not use the burner for other purposes.
- Do not place the fondue pot into an oven.
- Only use burner fuel that is available in stores that is approved by the manufacturer according to the instructions provided on the packaging.
- **Safety risk:** do not use liquid fuel for fondue!
- When handling the fuel, the burner and the hot bowl, be careful using appropriate protective aids (gloves, etc.). Allow the fondue set to cool before washing it.
- The product must not be left without supervision when used.
- Does not belong in children's hands.
- Fire hazard!
- Keep all packaging materials out of children's reach. Injury or suffocation hazard.
- In the event that candles are used (only for chocolate fondue):
 1. Never leave a burning candle without supervision.
 2. Keep the burning candle out of reach of children and animals.
 3. Always leave a space of at least 1 inch / 2 cm between burning candles.
 4. Do not leave the candles burning on anything that could catch on fire, or in the vicinity of such materials.

MAINTENANCE AND DEFECTS

Thoroughly clean and dry before first use and after every use. After being used, all parts need to cool down fully before being washed! In the dishwasher it is only possible to wash the stainless steel bowl, the fondue forks and spoons and the ceramic dishes if they are included. Wash other parts only by hand. Do not use sharp items, steel wool or cleaning agents with aggressive or abrasive properties. In the event of heavy soiling, allow the given part to soak.

The discolouration of the base of the stainless steel bowl is caused by the flame of the burner. This discolouration does not affect the functionality or non-toxicity of the product – it is thus not a product defect and cannot as such be the subject of a complaint.

The purchaser was informed about the function and handling of the product.