



Digital Electric Fondue Set

USER CARE AND INSTRUCTION MANUAL

Thank you for purchasing the **RICARDO** digital electric fondue set. Before using this product, please read the user care and instruction manual carefully.

IMPORTANT SAFEGUARDS

.....

When using electrical appliances, basic safety precautions should always be followed to prevent fire, electric shock, serious personal injury and/or property damage, including the following.

READ ALL INSTRUCTIONS CAREFULLY BEFORE FIRST USE.

- ::: This appliance should not be used by children. Keep appliance and its cord out of the reach of children and pets. Close adult supervision is necessary when any appliance is used near children.
- ::: Do not let the power cord to hang (over the edge of a table or counter) or touch hot surfaces.
- ::: Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner. Do not attempt to repair this product yourself, there are no user serviceable parts inside. If there is a problem, please call 1-833-751-4101.
- ::: **ATTENTION** Burn hazard! This appliance becomes hot during use. Do not touch hot surfaces.
- ::: The pot can become hot. Always hold by handles using protective oven mitts to avoid burns.
- ::: Take proper precautions to prevent burns, fire, or personal or property damage as this appliance generates heat and steam during use.
- ::: Do not move the appliance when the heating plate is hot and/or the fondue pot contains hot liquids.
- ::: Use the appliance in a well-ventilated area.
- ::: The device must not be operated via an external timer or remote control.
- ::: Do not use on plastic or synthetic tablecloths, or on unstable surfaces. Keep away from curtains, wall coverings, clothing, dish towels or other flammable materials. Ensure there is sufficient space surrounding the appliance.
- ::: Always place the appliance on a flat, stable and heat-resistant surface. Do not use the appliance on temperature sensitive surfaces.
- ::: Do not use metal utensils other than the fondue forks provided, as they may scratch the surface of the stainless steel pot. Only use the forks provided, nylon, wooden, or silicone utensils.
- ::: **CAUTION** The fondue forks are sharp, handle with care.
- ::: Do not place food directly on the heating plate, it can't be in direct contact with food.
- ::: This appliance is not intended for use with oil.
- ::: Do not use the appliance for anything other than its intended use. Do not use attachments or accessories that are not recommended or sold by the manufacturer.
- ::: To protect against electrical shock, do not immerse power cord, plug or fondue base in water or other liquid.
- ::: Do not place the appliance on or near a hot gas or electric burner or in a heated oven or microwave oven.

- ::: Do not leave the appliance unattended. Always unplug the appliance from the electrical outlet when not in use.
- ::: Do not plug or unplug the product into/from the electrical outlet with wet hands.
- ::: This appliance is intended for **HOUSEHOLD USE ONLY**. Do not use outdoors.
- ::: Use the provided plug only.
- ::: Connect the power plug to an easily accessible outlet so that the appliance can be unplugged immediately in the event of an emergency.
- ::: Unplug appliance from the electrical outlet before cleaning and when not in use. To unplug, grasp the plug and pull it from the electrical outlet. Never pull cord.
- ::: Always turn off and unplug the appliance after use.
- ::: Allow to cool down completely before relocating or cleaning the appliance.

NOTES ON THE PLUG

As a safety feature, the appliance is equipped with a grounded plug, which will only fit into a three-prong outlet. Do not alter the plug. Do not attempt to defeat this safety feature. Improper connection of the grounding conductor may result in the risk of electric shock. Contact a qualified electrician if there is doubt as to whether the outlet is properly grounded.

SPECIAL INSTRUCTIONS:

A short power-supply cord is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use.

IF AN EXTENSION CORD IS USED:

- ::: The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
- ::: If the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord.
- ::: The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

ELECTRIC POWER

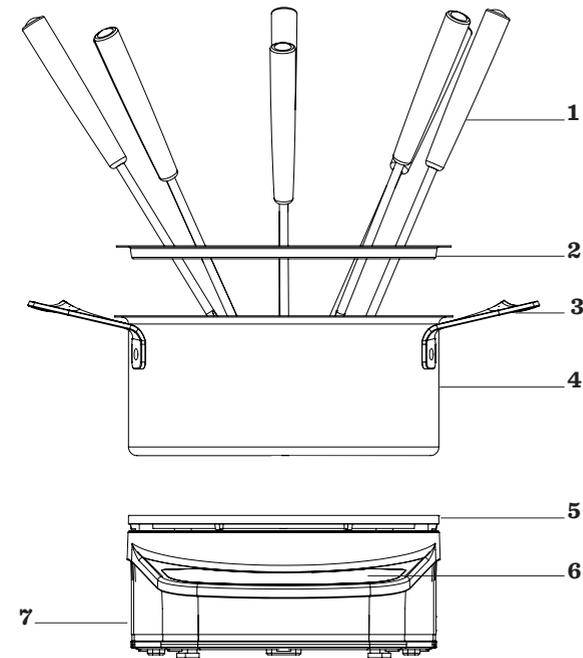
If the electrical circuit is overloaded with other appliances, the appliance may not operate properly. It should be plugged into a separate electrical circuit.

TECHNICAL DATA

Main voltage: 120V / Frequency: 60Hz / Power consumption: 1200 watts

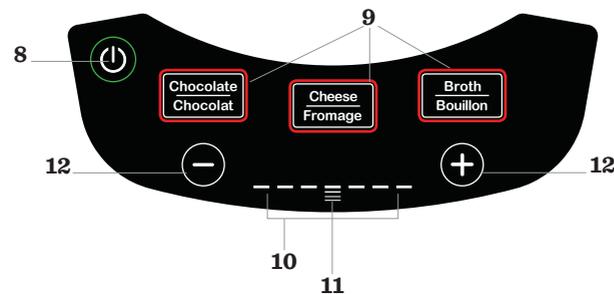
PARTS IDENTIFICATION

Product may vary slightly from diagram.



1. fondue forks
2. stainless steel fork guide
3. stainless steel riveted handles
4. 3.2 qt stainless steel pot
5. heating plate
6. LED touch controls
7. fondue base

CONTROL PANEL



8. POWER button
9. fondue function buttons
10. temperature scale
11. ideal temperature
12. temperature adjustment buttons

BEFORE FIRST USE

- 1- Read all instructions and important safeguards.
- 2- Remove all packaging materials and ensure that all items have been received in good condition. Ensure no packaging materials remain on the stainless steel pot or the heating plate.
- 3- Tear up all plastic bags as they can pose a risk to children.
- 4- Wipe the heating plate with a damp cloth, DO NOT IMMERSE THE HEATING PLATE IN WATER.
- 5- Wash all other accessories (fondue pot, fork guide and forks) in warm, soapy water. Rinse and dry thoroughly.

NOTE: Do not use abrasive cleaners or scouring pads or any other object that could scratch.

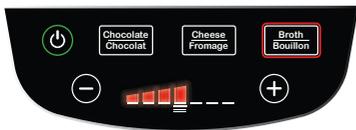
USING THE FONDUE SET

During first use of the appliance, smoke and/or a slight odour may occur from the appliance. This is normal and will quickly disappear. It will not recur after appliance has been used a few more times.

- 1- Place appliance on a flat, level, dry, stable and heat-resistant surface.
- 2- Fondue (broth, cheese or chocolate) should be prepared on the stovetop first using the stainless steel fondue pot provided. Do not overfill the fondue pot to avoid spillage or damage (maximum liquid quantity of 1.5 L).
- 3- Once the fondue preparation is ready, using oven mitts, place the fondue pot onto the heating plate of the fondue base. Position the fondue pot so that it sits flat on the heating plate.
- 4- Use oven mitts to place the fork guide on top of the fondue pot. Make sure it is correctly attached.
- 5- Plug the power cord into a 120V AC wall outlet and touch the POWER button to turn the appliance on. A beep will sound, and all the fondue function buttons will flash red.



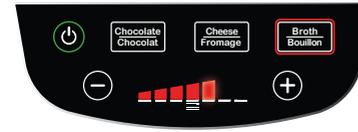
- 6- Select the fondue type desired by touching the said button. Once a fondue function is selected, the heating plate will begin to heat and the bars on the temperature scale will begin to flash. Do not touch any other button, wait for the plate to preheat.



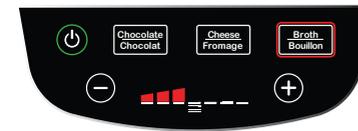
Flashing bars on the temperature scale indicates an adjustment in temperature of the heating plate. Each bar represents an increment of temperature and will become solid (stops flashing) once the temperature is reached. It may take several minutes for the ideal temperature (middle of the temperature scale) to be reached. Once the ideal temperature has been reached, the fondue will automatically keep the temperature consistent and steady.

ADJUSTING TEMPERATURE

If an increase in temperature is needed, simply touch the **+** button to increase the heat, an increment at a time. A beep will sound and the bar on the temperature scale will flash indicating the heating plate is increasing the heat. Once the higher increment is reached, the bar will become solid.



If a decrease in temperature is needed, simply touch the **-** button to decrease the heat, an increment at a time. A beep will sound and the bar on the temperature scale will flash indicating the heating plate is decreasing the heat. Once the lower increment is reached, the flashing bar will disappear.



It is possible to return to the ideal temperature any time by pressing on the selected fondue function button. A beep will sound and the heating plate temperature will adjust to reach the ideal temperature. It may take a few minutes.

- 7- Carefully spear the ingredient with the fork and gently dip into the fondue pot. If needed, rest the fork in the slot of the fork guide.
- 8- Once cooked, remove the ingredient from the fork onto a plate and repeat previous step.
- 9- When cooking is complete, touch the POWER button to turn off the appliance.
- 10- Unplug the appliance and do not move until it is completely cooled.

NOTE

- ∴ Bars may flash while in use, this is normal and indicates an adjustment in temperature of the heating plate.
- ∴ After a fondue type is being selected, the other two function buttons are locked and cannot be selected. If the selected fondue type is incorrect, touch the POWER button to turn off the appliance, then touch it again to turn the appliance on and select the desired fondue type.
- ∴ Before changing to another fondue type (from broth to chocolat as an example), turn off the appliance and wait several minutes for the heating plate to cool completely.
- ∴ The fondue pot is compatible with all cooking surfaces including induction.

HELPFUL TIPS

- ::: It is recommended to cut food into bite-sized pieces ahead of time to enjoy the fondue experience.
- ::: Having an extra fondue fork per person can make the fondue experience more enjoyable.
- ::: Serve your fondue meal with garnishes and sauces of your choice.

CLEANING

IMPORTANT: Unplug before cleaning.

- ::: Following use ensure the appliance is completely cooled before attempting to clean.
- ::: **DO NOT IMMERSE** the heating plate or the fondue base in water. Wipe the heating plate with a damp cloth and dry thoroughly.
- ::: Other accessories (fondue pot, forks and fork guide) are dishwasher safe.
- ::: This appliance should be cleaned thoroughly after each use.

NOTE: Do not use abrasive cleaners or scouring pads or any other object that could scratch.

STORAGE

Ensure all pieces are clean and dry before storing. Store appliance in a dry, clean place. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break. Keep it loosely coiled.

2-YEAR LIMITED WARRANTY (Applies only in Canada)

This warranty covers any defects in materials and workmanship for a period of two (2) years from the date of the original purchase. Please retain your original receipt as a proof of the purchase date. Any complaints must be registered within the warranty period. The product will be repaired, replaced (parts or entire appliance) or refunded at our sole discretion. Shipping charges may apply.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product including failure to clean the product regularly, use for commercial purposes, accident, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than a **RICARDO** authorized service agent.

Please do not return this product to the store. For assistance, please contact 1-833-751-4101.

If you have any questions regarding this product, please contact our customer service:

- ::: by e-mail: customerservice@ricardocuisine.com
- ::: by phone: 1-833-751-4101

chinese hot pot with turmeric

PREPARATION 30 minutes

COOKING 20 minutes

SERVINGS 6

- 2** onions, roughly chopped
- 2** garlic cloves, halved
- 1 tbsp** fresh ginger, chopped
- 1 tbsp** ground turmeric
- 2 tsp** ground coriander
- 2 tbsp** (30 ml) olive oil
- 4 cups** (1 litre) chicken broth
- 2 tbsp** (30 ml) honey
- 2 tbsp** (30 ml) tomato paste
- 1/2 tsp** (2,5 ml) Tabasco sauce
- 1 tsp** (5 ml) toasted sesame oil

- 1** In a food processor, finely chop the onions, garlic and ginger with the spices.
- 2** Heat the fondue pot on the stovetop over medium-high heat and cook the onion mixture in the oil for 1 minute. Add the remaining ingredients. Bring to a boil and let simmer for 15 minutes. Generously season with salt.
- 3** Place the heating plate at the centre of the table. Turn the appliance on, select the Broth function and set the fondue pot on the heating plate. Serve with garnishes and sauces of your choice.





soy and anise beef broth

PREPARATION 10 minutes
COOKING 10 minutes
MAKES 6 cups (1,5 litres)

1 leek, chopped
 2 tbsp (30 ml) olive oil
 6 cups (1,5 litres) beef broth
 1/4 cup (60 ml) soy sauce
 6 star anise

- 1 Heat the fondue pot on the stovetop over medium-high heat and cook the leek in the oil until softened. Add the remaining ingredients. Bring to a boil and let simmer for 5 minutes. Season with pepper.
- 2 Place the heating plate at the centre of the table. Turn the appliance on, select the Broth function and set the fondue pot on the heating plate. Serve with garnishes and sauces of your choice.

curry sauce

PREPARATION 5 minutes
MAKES 1/2 cup (125 ml)

1/4 cup (60 ml) mayonnaise
 1/4 cup (60 ml) 10% plain yogurt
 1 tsp curry powder
 1/4 tsp ground turmeric

In a bowl, whisk together all the ingredients. Refrigerate until ready to serve.



asian-style sauce

PREPARATION 5 minutes
MAKES 1/2 cup (125 ml)

1/4 cup (60 ml) mirin
 1/4 cup (60 ml) rice vinegar
 1 tbsp fresh coriander, finely chopped
 1 tsp (5 ml) sambal oelek
 1 green onion, thinly sliced

In a bowl, combine all the ingredients. Serve at room temperature.

rosée sauce

PREPARATION 5 minutes
COOKING 10 minutes
MAKES 1/2 cup (125 ml)

1 onion, finely chopped
 2 tbsp (30 ml) olive oil
 1/4 cup (60 ml) tomato paste
 2 tbsp (30 ml) white wine vinegar
 1 tbsp sugar
 1/4 cup (60 ml) mayonnaise

1 In a small pot over medium-high heat, soften the onion in the oil. Season with salt and pepper. Add the tomato paste, vinegar and sugar. Continue cooking for 3 minutes, stirring frequently. Let cool.

2 Whisk in the mayonnaise. Adjust the seasoning. Refrigerate until ready to serve.



Swiss cheese fondue

PREPARATION 15 minutes
COOKING 10 minutes
SERVINGS 4

- 2** small garlic cloves, lightly crushed
- 14 oz (400 g)** cave-aged Gruyère cheese, grated
- 3,5 oz (100 g)** Emmental cheese, grated
- 3,5 oz (100 g)** Swiss Vacherin cheese, grated
- 4 tsp** cornstarch
- Freshly ground black pepper, to taste**
- Freshly grated nutmeg, to taste**
- 1 1/4 cups (310 ml)** Riesling (or other dry white wine)
- 4 tsp (20 ml)** kirsch (optional)

- 1** Rub the inside of the fondue pot with one garlic clove. Chop both garlic cloves and place in the pot.
- 2** Add the cheese, cornstarch, pepper and nutmeg. Mix well.
- 3** Add the wine. On the stovetop, heat the pot over medium heat, stirring constantly with a wooden spoon, until the cheese has melted and the mixture is smooth. Let simmer very gently for 30 seconds. Add the kirsch, if desired. Adjust the seasoning.
- 4** Place the heating plate at the centre of the table. Turn the appliance on, select the Cheese function and set the fondue pot on the heating plate. Serve with garnishes of your choice.

chocolate fondue

PREPARATION 15 minutes
COOKING 10 minutes
SERVINGS 4 to 6

- 1 1/4 cups (310 ml)** 35% cream
- 1 lb (450 g)** milk or dark chocolate, coarsely chopped (or a mixture of both)

- 1** In the fondue pot on the stovetop, bring the cream to a boil. Keep an eye on it as it can easily boil over.
 - 2** Remove the pot from the heat and add the chocolate. Let sit for 2 minutes without stirring. With a whisk, gently mix until smooth.
 - 3** Place the heating plate at the centre of the table. Turn the appliance on, select the Chocolate function and set the pot on the heating plate. Serve with garnishes of your choice.
- | NOTE |** If the fondue is too thick, add **1/4 cup (60 ml)** of **35% cream**.



garnishes for broth-based fondue

Raw shrimp, peeled

Fondue-style beef

Pork tenderloin, cleaned and cubed

Chicken breast, cut into strips

Broccoli florets

Cauliflower florets, various colours

Napa cabbage, coarsely sliced on the diagonal

Red bell pepper, seeded and cubed

Baby bok choy

Shiitake mushrooms, stems removed

garnishes for cheese fondue

Bread or baguette, cubed

Green apple slices

Grapes

Ham cubes

Cooked or dry sausage slices

Broccoli

Cauliflower

Cherry tomatoes

garnishes for chocolate fondue

Fresh fruit, cut into pieces (pineapple, apple, clementine, strawberry, banana, cantaloupe, etc.)

Marshmallows

Vanilla cake, cubed