



Instruction Manual



Cooker and Fondue

Model: XJ-9K109

Voltage: 120V~60Hz

Wattage: 1200W

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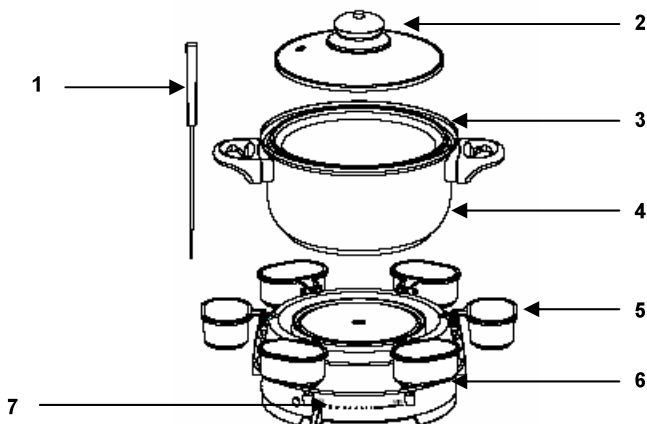
IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USING.**
2. Do not touch hot surfaces. Use handles or knobs.
3. Always use hot pads when handling a hot FONDUE.
4. To protect against electric shock do not immerse TEMPERATURE CONTROL PROBE or MAGNETIC CORD in water or other liquids.
5. Close supervision is necessary when any appliance is used near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to repair, or adjustment.
8. The use of accessory attachments are not recommended may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over the edge of counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving fondue containing hot oil or other hot liquids.
13. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn control to OFF, then remove plug from wall outlet.
14. Do not use appliance for other than intended use.
15. Be sure handles are secure and properly attached to bowl.
16. Use only on heat-resistant surfaces.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

Knowing about your cooker and fondue



1. **Fondue forks**, Eight individual fondue forks
2. **Glass lid**
3. **Fondue ring**
4. **Fondue bowl**, 1.8 Qt. Stainless steel bowl
5. **6 Small sauce bowls for different sauce**
6. **Rotating ring**
7. **Adjustable temperature control probe**

INSTRUCTIONS FOR USE

- Set FONDUE POT on a flat, dry, heat resistant surface
- Set TEMPERATURE CONTROL PROBE to OFF and plug probe into TEMPERATURE PROBE RECEPTACLE on FONDUE POT.
- **Plugging the cord into the wall outlet. Plug cord into 120 Volt AC outlet.**
- Preheat if necessary.
- Cover the lid if broth is used.
- Place the rotating ring on the base.
- Insert 6 small sauce bowls into 6 holes
- Turn TEMPERATURE CONTROL DIAL to desired temperature. INDICATOR LIGHT will turn on and then go off when selected temperature is reached. During cooking, the light will cycle ON and OFF to indicate that the temperature is being regulated.
- Use the FONDUE FORKS to spear foods for cooking or dipping. **NOTE: When ingredients are stirred in the FONDUE POT, use plastic, nylon or wooden utensils to prevent damage on the stainless steel fondue pot.**
- After cooking or serving, turn TEMPERATURE CONTROL DIAL to OFF. Unplug cord from wall outlet. After FONDUE POT has cooled, remove TEMPERATURE CONTROL PROBE.

TIPS & HINTS

Meat fondue

- Turn the temperature control knob to position the highest.
- Preheat the fat or broth for about 20 minutes before you put in the meat.

Cheese fondue

- Turn the temperature control knob to position highest and put the cheese into the pot. Stir continuously while the cheese is melting.
- Once the cheese melted, the temperature control knob can be turned back to position lower to keep the cheese warm.

When cooking is finished, please pull out the plug. **Warning!** The pot and the hotplate are still hot.

Hints on usage with fat

- Do not cover the pot with any lid during preheating. This is to prevent the fat and the fork holder from over-heating. Only use pure vegetable fat. The fat must be suitable for high temperatures, neutral in taste and must not produce smoke or spill. Therefore oil and animal fat are not suitable.
- Only use the same fat 3 or 4 times. Stale fat smells bad, foams and becomes viscous.
 - Do not add fresh fat to stale fat. Always change the fat completely.
 - Do not mix different kinds of fat.
 - Chop the meat. Only use small pieces of meat.
 - Frozen food should be thawed before it is cooked.
 - Thoroughly dry the food to be cooked to avoid fat foams and spillage.
 - Keep the fat in a closed container and in a cool place

Clean and care

- Never move the appliance while it is switched on or is still hot. Switch off the appliance and wait until it has cooled down before moving it.
- Make sure the plug has been removed from the plug socket before cleaning the appliance.
- For reasons of electrical safety, the hotplate and power cord should not be treated with liquids and should never be immersed.
- Do not pour used fat or broth in a sink. The warm fat may be discarded with the domestic refuse.
- Clean the heating base with a damp cloth. Dry it thoroughly afterwards.

--The stainless steel pot can be cleaned in the dishwasher. Residues of cheese may be removed with a soft brush after the pot has been steeped in water. Clean the forks in warm soapy water.

**Model
XJ-9K109**

TWO YEAR LIMITED WARRANTY

U.S. PRO APPLIANCES, INC warrants this product to be free from defects in material and workmanship for a period of two (2) year from the date of the original purchase. If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid to:

**U.S. PRO APPLIANCES, INC
14317 E DON JULIAN RD, CITY OF INDUSTRY, CA 91746**

If the appliance is found to be defective in material or workmanship, U.S. PRO APPLIANCES will repair or replace it at free of charge to you. Should U.S. PRO APPLIANCES determine that the product is not defective, is not covered by warranty or is outside of the warranty term, U.S. PRO APPLIANCES shall return the product to you at your expense without being repaired or replaced. The liability of U.S. PRO APPLIANCES is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit. This warranty does not cover damage or defects caused by or resulting from damages from shipping or repairs, service or alterations to the product or any of its parts, which have been performed by a repair person not authorized by U.S. PRO APPLIANCES.

***Important: Carefully pack item to avoid damage in shipping. Be sure to include original sales receipt as proof of purchase with product in either original packaging or packaging affording an equal degree of protection along with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**