

## John Lewis Cast Iron Fondue Set

Thank you for purchasing this cast iron fondue set. Please read the instructions and warnings carefully before use to ensure safe and satisfactory operation of this product.

### Instructions for use

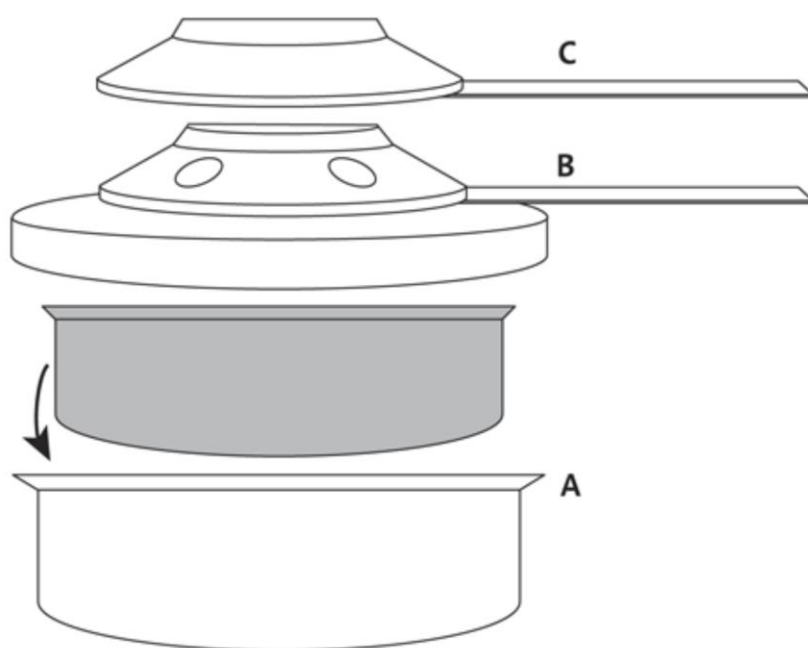
1. Rinse the fondue pot before use and dry well. Season your pot before first use by rubbing with a small amount of fat or vegetable oil.
2. Place the fondue set on a stable heat resistant surface.
3. Put your choice of fondue into the fondue pot, in accordance with the recommendations below. If desired, the mixture can be heated on the hob on a low to medium heat. The pot can be used on all heat sources, including induction. When using induction, please ensure the diameter of your pan matches the size of the induction hob cooking area. To avoid damaging the surface of your hob, always lift the fondue pot into position.
4. Light the burner and put it into the holder.
5. Carefully, place the warmed fondue pot into the holder and cover with the splash guard.
6. When using with oil or stock, ensure food is left to cool slightly on a clean plate after cooking.
7. At the end of the meal extinguish the flame by placing the lid over the top of the burner. Allow to cool fully before washing.
8. Once cooled, handwash the fondue and dry thoroughly. For optimal protection, re-season regularly.

Fondue	Recommended Maximum Capacity	Directions
Cheese/Chocolate	Fill up to two thirds of capacity.	Melt slowly over a low heat according to your recipe. We recommend adding in stages to allow even melting.
Oil/Broth	Oil – 500ml, Fill up to a third of capacity. Broth – 1L, Fill up to two thirds of capacity.	Heat slowly over a low to medium heat, never leaving unattended during heating. Do not overheat oil.

### Using the burner with fuel paste – See Figure 1

1. Make sure the burner has a solid and safe position.
2. Take the lid (C) off the burner. Open the burner by twisting the upper part (B) from the bottom part (A).
3. Place the fuel paste pot directly in the burner compartment (A).
4. Replace the top (B) on the burner compartment (A) with a twist, and light the burner.
5. Control the flame height by means of the slide (B).
6. Attention! The handle of the burner gets hot during usage.
7. To extinguish the flame, place the lid (C) over the top of the burner.

Figure 1:



**WARNING!**

- The pot and base will get hot during use, we recommend using gloves or pan holders when handling the fondue.
- Never heat the fondue pot when empty.
- Do not overfill the burner and wipe up any spilt alcohol or fuel paste immediately.
- Keep the lid of the burner within easy reach so that it can be easily extinguished.
- Keep the fondue and the alcohol or fuel paste out of reach of children.
- Do not leave the fondue unattended in preheating or use.
- Always let the fondue cool before washing. Do not plunge into cold water.
- Do not use abrasive cleaners or steel wool to clean the fondue.

When using for an oil fondue:

- Take care when handling hot oil, and always keep oil away from naked flames.
- Fill the fondue no more than one third full with oil. Do not mix used and fresh oil.

**Guarantee:**

This Cast iron fondue set is guaranteed against defects in material and workmanship for 2 year(s) from purchase. Should it prove defective within this period, please return to a branch of John Lewis with your proof of purchase.

Please retain this information leaflet for future reference.

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