

## **Emile Henry La Fondue – Operating Instructions**

Decorative Outer Box Packaging

Factory Box inside

Includes:

- Boxed Fondue Metal Stand
- Multi-Purpose Burner – wrapped in plastic
- Ceramic Fondue Pot
- Fork set of 6
- Flame Top and Multi-Purpose Burner Instructions
- La Fondue Recipe and Instruction Booklet

### **Ceramic Fondue Pot**

When using all Emile Henry Flame Products (including La Fondue), we recommend that you season the ceramic pot before use. The following are standard Emile Henry Flame instructions for seasoning:

#### **RECOMMENDATIONS FOR THE USE OF EMILE HENRY CERAMIC**

##### **Before use**

It is advisable to pour in enough milk (or soy milk) to cover the bottom.

Then bring to a simmer for 5 minutes

Turn off the heat immediately and leave to cool before cleaning.

You can also simmer for 5 minutes 1 qt of water (1L) with 1/2 cup (150g) of rice.

##### **Small cracks in the glaze**

When heated, the Flame-top cookpot expands slightly.

This phenomenon creates small, thin cracks in the glaze, which are especially visible on light colored cookpots.

These small cracks are not a flaw, but are proof of the Flame-top cookpot's resistance to temperature change and long life.

##### **Cleaning**

Emile Henry products are very easy to clean by hand or dishwasher.

Soak for 10 minutes if you have burnt residues.

Always heat the dish slowly. Never heat an empty dish.

##### **Precautions of use**

Always heat the dish slowly. Never heat an empty dish

Recipes and tips on: [www.emilehenryusa.com](http://www.emilehenryusa.com)

### **Operating Instructions:**

Remove metal stand from inner box

Remove Multi-Purpose Burner from plastic.

Before placing Multi-Purpose Burner into the metal stand, remove the extinguish flame lid from the Multi-Purpose Burner.

Liquid Fuel instructions: (When using the actual burner unit that comes with the set, the liquid fuel would be denatured alcohol available at hardware stores. You may also use the small fondue fuel gel packs that would sit under the regulator, please refer to the internet for distributors)

- Pour into the Multi-Purpose Burner. Be sure to have a cloth available for any spillage < or > perform this step over a container or sink.
- Fill just enough to soak the fuel receptacle (or wick). DO NOT OVERFILL. No free flowing fuel should be visible.
- Place Multi-Purpose Burner in to the metal stand.
- Grasp multi-purpose burner handle and turn clockwise to fully open the flame regulator.
- Light Multi-Purpose Burner. WE RECOMMEND USING A SAFETY LIGHTER OR LONG STEM MATCH STICK.

You are now ready to get started. Enjoy! For additional information and recipes, please see our website: [www.emilehenryusa.com](http://www.emilehenryusa.com)