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› Le Creuset 2-Liter Cast Iron Fondue Set Instruction Manual, Model 606120000

Le Creuset 606120000

Le Creuset 2-Liter Cast Iron Fondue Set Instruction Manual

Model: 606120000

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INTRODUCTION

This manual provides essential instructions for the safe and effective use of your Le Creuset 2-Liter Cast Iron Fondue Set. Please read all instructions carefully before first use and retain this manual for future reference.



Image: The Le Creuset 2-Liter Cast Iron Fondue Set, featuring the black cast iron pot, wooden handles, rechaud, and six color-coded fondue forks. The set is displayed on a table with other dining items.

IMPORTANT SAFETY INSTRUCTIONS

- Always use the fondue set on a stable, heat-resistant surface.
- Keep children and pets away from the fondue set during use.
- The cast iron pot and rechaud become very hot. Use oven mitts or protective gloves when handling.
- Never leave an open flame unattended.
- Ensure proper ventilation when using fuel burners.
- Do not overfill the fondue pot.
- Use only recommended fondue fuels or heat sources.

COMPONENTS

Your Le Creuset Fondue Set includes the following parts:

- **Cast Iron Fondue Pot:** 2-liter capacity, with two wooden handles and a black interior enamel.
- **Splash Guard:** Sits on top of the pot to prevent splatters and hold fondue forks.
- **Cast Iron Rechaud:** The base stand that holds the fondue pot and the fuel burner.
- **Fuel Burner:** A container for fondue fuel, typically with a flame adjuster (fuel not included).
- **6 Fondue Forks:** Color-coded for easy identification during use.



Image: A detailed view of the Le Creuset fondue pot, highlighting the wooden handles, the black enamel interior, and the six fondue forks with distinct color markers on their handles.

SETUP

1. **Unpack Components:** Carefully remove all parts from the packaging.
2. **Initial Cleaning:** Before first use, wash the fondue pot, splash guard, and forks with warm soapy water. Rinse thoroughly and dry completely. The cast iron rechaud can be wiped clean with a damp cloth.
3. **Assemble Rechaud:** Place the cast iron rechaud on a stable, heat-resistant surface.
4. **Prepare Fuel Burner:** Fill the fuel burner with appropriate fondue fuel (gel or liquid, as per burner instructions). Place the burner into the designated spot within the rechaud. *Do not light the burner yet.*
5. **Position Pot:** Place the clean fondue pot onto the rechaud. Ensure it sits securely.
6. **Add Splash Guard:** Place the splash guard onto the rim of the fondue pot.

OPERATING INSTRUCTIONS

Preparing for Fondue

- **Heat Contents:** For cheese or chocolate fondue, prepare your mixture on a stovetop in the fondue

pot over low to medium heat until melted and smooth. For oil or broth fondue, heat the oil or broth on a stovetop until it reaches the desired temperature.

- **Transfer to Rechaud:** Carefully transfer the heated fondue pot to the rechaud.
- **Light Burner:** Light the fuel burner using a long match or lighter. Adjust the flame to maintain the desired temperature for your fondue.

Using the Fondue Set

- Each person selects a color-coded fondue fork.
- Spear a piece of food (bread, fruit, meat, etc.) onto the fork.
- Dip the food into the fondue mixture, allowing it to cook or coat.
- Remove the food, allow excess to drip, and enjoy.
- *Caution:* The fondue pot and contents will be hot. Exercise care when dipping.

After Use

- **Extinguish Flame:** Carefully extinguish the fuel burner flame according to its specific instructions (usually by covering it).
- **Cool Down:** Allow the fondue pot and rechaud to cool completely before cleaning.

CARE AND MAINTENANCE

- **Cleaning the Pot and Forks:** Hand wash recommended. Wash with warm soapy water using a non-abrasive sponge or cloth. For stubborn food residue, soak the pot in warm water before cleaning. Rinse thoroughly and dry immediately to prevent rust, especially on the forks.
- **Cleaning the Rechaud:** Wipe the cast iron rechaud with a damp cloth. Do not immerse in water. Ensure it is completely dry before storage.
- **Wooden Handles:** The wooden handles on the pot should not be submerged in water for extended periods. Wipe clean and dry immediately. Periodically, you may condition the wood with a food-safe mineral oil to maintain its appearance.
- **Storage:** Store all components in a dry place.
- **Dishwasher Safety:** While the product specifications state "Is Dishwasher Safe: Yes", hand washing is generally recommended for cast iron and items with wooden components to preserve their longevity and finish. If using a dishwasher, use a gentle cycle and mild detergent.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Fondue not staying hot enough.	Burner flame too low or insufficient fuel.	Adjust burner flame to a higher setting. Check fuel level and refill if necessary. Ensure the pot is properly seated on the rechaud.

Problem	Possible Cause	Solution
Fondue burning at the bottom.	Burner flame too high.	Reduce burner flame. Stir fondue frequently. For cheese or chocolate, consider adding a small amount of liquid (wine, milk) to thin the mixture.
Food sticking to fondue forks.	Forks not properly cleaned or fondue mixture too thick.	Ensure forks are clean. Adjust fondue consistency if too thick.
Rust spots appearing on cast iron.	Improper drying or storage.	Ensure all cast iron components are thoroughly dried immediately after washing. Store in a dry environment. Remove rust with a mild abrasive and re-season if necessary (for raw cast iron, though this product is enamelled, so rust should be minimal and easily removed).

PRODUCT SPECIFICATIONS

Feature	Detail
Brand	Le Creuset
Model Number	606120000
Material	Cast Iron
Finish Type	Enamelled (Black interior)
Capacity	2 Liters
Item Weight	5.95 Kilograms
Item Dimensions (L x W x H)	10.63 x 10.24 x 9.45 inches (26.4 x 22 x 21.4 cm)
Oven Safe	Yes
Dishwasher Safe	Yes (Hand wash recommended)
UPC	024147240242, 024147096177
Origin	Made in France

WARRANTY AND SUPPORT

Le Creuset products are known for their durability and quality. For specific warranty information, please refer to the warranty card included with your purchase or visit the official Le Creuset website. Keep your proof of purchase for any warranty claims.

For customer support, product inquiries, or to purchase replacement parts, please contact Le Creuset customer service through their official channels. Contact information can typically be found on their website

or product packaging.

Online Resources: www.lecreuset.com