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Nostalgia FPS200

Nostalgia FPS200 6-Cup Electric Fondue Pot Set Instruction Manual

Safeguards Parts Setup Operation Cleaning Recipes Troubleshooting Specifications Warranty

Important Safeguards

When using electrical appliances, basic safety precautions should always be followed, including:

- Read all instructions before operating this appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or any part of the base unit in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- 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.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use appliance for other than intended use.
- A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Do not use abrasive cleaners or scouring pads on the fondue pot or base.

Parts & Features

Your Nostalgia Electric Fondue Pot Set includes the following components:

- **Stainless Steel Fondue Pot:** The main pot for heating and holding fondue mixtures.
- **Heating Base with Temperature Control:** The electric base that heats the pot and allows for adjustable temperature settings.
- **6 Color-Coded Fondue Forks:** Individual forks with distinct colors for easy identification during use.

- **Support Ring:** Sits on top of the pot to hold the fondue forks in place and prevent splashing.
- **Cool-Touch Side Handles:** For safe and easy handling of the fondue pot.



Image: The complete Nostalgia 6-Cup Electric Fondue Pot Set, showcasing the stainless steel pot, heating base, and six color-coded fondue forks.



Image: A close-up view of the fondue pot, highlighting the color-coded forks and the temperature control dial on the base.

Setup

1. Before first use, wash the fondue pot, support ring, and fondue forks in warm, soapy water. Rinse thoroughly and dry completely.
2. Place the heating base on a stable, heat-resistant, and level surface.
3. Ensure the temperature control dial on the base is set to the 'OFF' position.
4. Place the clean fondue pot onto the heating base.
5. Insert the support ring onto the rim of the fondue pot.
6. Plug the power cord into a grounded electrical outlet.

Operating Instructions

Preparing Your Fondue

1. Prepare your desired fondue mixture (cheese, chocolate, oil, broth) according to a recipe. For best results, pre-heat the mixture on a stovetop to the desired temperature before transferring to the fondue pot.
2. Carefully pour the fondue mixture into the stainless steel fondue pot. Do not overfill.
3. Turn the temperature control dial on the heating base to the desired setting. The blue indicator light will illuminate, indicating the unit is heating.
4. Allow the fondue to heat to the desired temperature. The indicator light will cycle on and off to maintain the set temperature.
5. Once the fondue is ready, place the color-coded forks into the support ring.
6. Use the fondue forks to dip your favorite foods into the fondue.

Temperature Control

The temperature control dial allows you to adjust the heat level from 1 (low) to 11 (high). Use lower settings for keeping chocolate or cheese warm, and higher settings for heating oil or broth for cooking meats.

Your browser does not support the video tag.

Video: Demonstrates the use of the Nostalgia Electric Fondue Pot for chocolate fondue, showing dipping various foods.

Your browser does not support the video tag.

Video: Shows the Nostalgia Electric Fondue Pot in action with cheese fondue, highlighting its features and ease of use.

Cleaning & Maintenance

Proper cleaning ensures the longevity of your fondue pot.

1. Always unplug the appliance from the electrical outlet and allow it to cool completely before cleaning.
2. The stainless steel fondue pot and fondue forks are dishwasher-safe.
3. The heating base should be wiped clean with a damp, non-abrasive cloth. Do not immerse the heating base in water or any other liquid.
4. For stubborn residue in the fondue pot, fill it with warm, soapy water and let it soak for a few minutes before scrubbing with a non-abrasive sponge.
5. Ensure all parts are thoroughly dry before storing or next use.

Recipes

Rich Chocolate Fondue

A classic for dessert lovers.

Ingredients:

- 1 cup whole milk or heavy cream
- 1/4 tsp. pure vanilla extract
- 2 tbsp. unsalted butter
- 6 oz. bittersweet chocolate baking bar (the higher the % of cacao the better), broken or chopped into 1" pieces

Instructions:

1. In a medium saucepan, combine the milk, vanilla, and butter.
2. Heat over medium heat until the mixture comes to a simmer.
3. Remove from the heat and stir in the bittersweet chocolate until completely melted and smooth.

4. Transfer to your Nostalgia Electric Fondue Pot and turn to low heat setting to keep warm.
5. Serve with pieces of fruit, cookies, or cake.

Parmesan Fondue

A savory delight for appetizers.

Ingredients:

- 1 1/2 cups milk
- 2 (8 oz) packages cream cheese, cubed
- 1 1/2 cups Parmesan cheese, grated
- 1/2 tsp. garlic salt

Instructions:

1. In a large saucepan, cook and stir the milk and cream cheese over low heat until cheese is melted.
2. Stir in Parmesan cheese and garlic salt; cook and stir until heated through.
3. Transfer to your Nostalgia Electric Fondue Pot to keep warm.
4. Serve with bread cubes, vegetables, or cooked meats.



Image: A close-up of delicious cheese fondue in the pot, ready for dipping with bread.



Image: The fondue pot filled with chocolate, surrounded by fresh fruit and pastries for dipping.

Troubleshooting

Problem	Possible Cause	Solution
Unit does not heat up.	Not plugged in; power outlet not working; temperature dial set to 'OFF'.	Ensure unit is properly plugged into a working outlet; turn temperature dial to a desired heat setting.
Fondue is too thick/thin.	Incorrect ingredient ratios; temperature too high/low.	Adjust ingredients as needed (e.g., add more liquid for thin, more cheese/chocolate for thick); adjust temperature dial.
Fondue is scorching at the bottom.	Temperature setting is too high; insufficient stirring.	Lower the temperature setting; stir the fondue mixture frequently.

Specifications

- **Model Number:** FPS200
- **Capacity:** 6-Cup (1.5-quart)
- **Material:** Stainless Steel
- **Product Dimensions:** 7.75 x 10.5 x 6.75 inches
- **Item Weight:** 2.5 pounds
- **Power Cord Length:** 38 inches



Image: The Nostalgia Electric Fondue Pot Set with key dimensions labeled for reference.

Warranty & Support

This appliance is covered by a limited warranty from the manufacturer against defects in material and workmanship under normal household use. Please refer to the product packaging or the manufacturer's official website for specific warranty terms and conditions.

For customer support or inquiries, please visit the Nostalgia Electrics website or contact their customer service department. Keep your proof of purchase for warranty claims.

Website: www.nostalgiaelectrics.com

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