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Model: LA020-67 | Brand: LE CREUSET

INTRODUCTION

Thank you for choosing the Le Creuset Enameled Cast Iron Fondue Set. This classic fondue set, featuring a durable cast iron pot with an enameled interior, is designed to provide optimal cooking results and a delightful dining experience. This manual provides essential information for the safe and effective use, maintenance, and care of your fondue set.



Image: Le Creuset Enameled Cast Iron Fondue Set (Cerise) with accompanying food items.

PRODUCT COMPONENTS

- **Enameled Cast Iron Fondue Pot:** Approximately 2-liter capacity, with two wooden assist handles.
- **Splash Guard:** Integrated into the pot design to prevent splatters.
- **Fondue Forks:** Six color-coded fondue forks for easy identification.
- **Rechaud (Burner Stand):** Cast iron stand for stable placement and heat source.
- **Burner:** Adjustable burner compatible with spirit or paste fuel.

SETUP INSTRUCTIONS

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
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 stand can be wiped clean with a damp cloth.

3. **Assemble the Stand:** Place the cast iron rechaud on a stable, heat-resistant surface.
4. **Prepare the Burner:** Fill the burner with appropriate fondue fuel (spirit or paste) according to the fuel manufacturer's instructions. Place the burner securely into the rechaud.
5. **Position the Pot:** Place the clean fondue pot onto the rechaud. Ensure it sits securely and is level.
6. **Insert Forks:** Distribute the color-coded fondue forks to each user.

Important: Always ensure the fondue set is placed on a stable, heat-resistant surface away from flammable materials and out of reach of children and pets.

OPERATING INSTRUCTIONS

Heating the Fondue Pot

- The enameled cast iron pot is suitable for all heat sources, including induction, ceramic, electric, and gas stovetops.
- For optimal results, heat your fondue mixture (oil, cheese, broth, chocolate) on a stovetop to the desired temperature before transferring the pot to the rechaud.
- Once on the rechaud, light the burner. Use the adjustable flame control to maintain the fondue at the desired serving temperature.

Using the Fondue Set

1. Prepare your fondue ingredients (meat, bread, vegetables, fruit) into bite-sized pieces.
2. Each person uses a color-coded fork to dip their chosen ingredient into the hot fondue mixture.
3. Allow the ingredient to cook or warm thoroughly.
4. Remove the ingredient from the fondue pot using the fondue fork. For hygiene, it is recommended to transfer the cooked food to a separate plate before eating, especially with meat fondues.
5. The splash guard helps contain splatters during use.

Safety Precautions:

- Never leave a lit burner unattended.
- Keep children and pets away from the hot fondue set.
- Use caution when handling the hot pot and burner. Always use oven mitts or heat-resistant gloves if moving the hot pot.
- Ensure adequate ventilation when using a flame burner indoors.
- Do not overfill the fondue pot to prevent spills and splatters.

MAINTENANCE AND CARE

Cleaning

- Allow the fondue pot and burner to cool completely before cleaning.
- **Fondue Pot:** The enameled interior is designed for easy cleaning and is dishwasher safe. For best results and to preserve the finish, hand washing with warm, soapy water and a non-abrasive sponge is recommended. Avoid using harsh scourers or metallic pads.
- **Fondue Forks:** Wash with warm, soapy water.
- **Cast Iron Rechaud:** Wipe clean with a damp cloth. Do not immerse in water or place in a dishwasher.
- **Wooden Handles:** Wipe clean with a damp cloth. Do not soak or place in a dishwasher, as this can damage the wood.

- Ensure all components are thoroughly dry before storing.

Storage

Store the clean and dry fondue set in a cool, dry place.

TROUBLESHOOTING

- **Food Sticking to Pot:** The enameled interior is designed to be non-stick. Ensure the fondue mixture is at the correct temperature and stirred occasionally. If using oil, ensure it is hot enough before adding food.
- **Uneven Heating:** Ensure the burner flame is centered and adjusted correctly. If using a stovetop, ensure the pot is centered on the heat source.
- **Burner Flame Too Low/High:** Adjust the burner's flame control mechanism. Refill fuel if necessary.
- **Smoke from Burner:** Ensure the correct type of fuel is used and the burner is not overfilled.

For issues not covered here, please refer to the Le Creuset website or contact customer support.

SPECIFICATIONS

Brand	LE CREUSET
Model Number	LA020-67
Material	Enameled Cast Iron
Color	Cerise
Capacity	1.6 Liters
Product Dimensions (L x W x H)	21.59 x 20.32 x 18.8 cm (8.5 x 8 x 7.4 inches)
Item Weight	5.26 Kilograms (11.59 lbs)
Coating Description	Enameled
Oven Safe	Yes
Stovetop Compatible	Yes (All cooktops including Induction)
Dishwasher Safe	Yes (Pot only, hand wash recommended for longevity)
GTIN / UPC	024147240273

WARRANTY AND SUPPORT

Your Le Creuset Enameled Cast Iron Fondue Set comes with a **Lifetime Warranty**, reflecting the high quality and durability of the product. This warranty covers defects in material and workmanship under normal household use. Please retain your proof of purchase.

For detailed warranty information, product registration, or customer support, please visit the official Le Creuset website or contact their customer service department.



