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Tefal EF256812

Tefal EF256812 Stainless Steel Fondue Instruction Manual

1. Introduction

This manual provides essential instructions for the safe and efficient use of your Tefal EF256812 Stainless Steel Fondue. Please read all instructions carefully before first use and retain for future reference. This appliance is designed for preparing various types of fondue, including oil, cheese, and chocolate.

2. Important Safety Instructions

- Always ensure the appliance is placed on a stable, heat-resistant surface.
- Do not immerse the electrical base, cord, or plug in water or any other liquid.
- Keep the appliance out of reach of children.
- Exercise caution when handling hot oil or other fondue mixtures. The inner pot will be hot during and after use.
- The outer wall features Thermo-Respect technology, designed to remain cool to the touch. However, always exercise general caution around heating appliances.
- Unplug the appliance from the power outlet when not in use and before cleaning.
- Do not operate the appliance with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner.
- Use only accessories recommended by the manufacturer.
- Ensure the voltage indicated on the appliance corresponds to your mains voltage before connecting.

3. Components Overview

Familiarize yourself with the parts of your Tefal Fondue:

- **Outer Shell:** The main body of the fondue, featuring Thermo-Respect insulation.
- **Inner Pot:** Non-stick coated container for holding fondue ingredients.
- **Heating Base:** Contains the heating element and thermostat control.
- **Adjustable Thermostat Dial:** For setting the desired temperature.
- **Fondue Forks (8x):** Color-coded for individual use.



Image 3.1: The Tefal EF256812 Fondue assembled with its eight color-coded forks.



Image 3.2: The removable non-stick inner pot, designed for easy cleaning.





Image 3.3: The insulated outer shell, which houses the inner pot and heating element.

4. Setup and Assembly

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for storage if desired.
2. **Clean:** Before first use, wash the inner pot, outer shell, and forks according to the cleaning instructions in Section 6. Ensure all parts are completely dry.
3. **Assemble:** Place the heating base on a stable, flat, heat-resistant surface. Insert the outer shell onto the heating base, ensuring it clicks securely into place. Then, place the non-stick inner pot into the outer shell.
4. **Forks:** Insert the 8 fondue forks into their designated slots around the rim of the outer shell.

5. **Power Connection:** Plug the power cord into a suitable electrical outlet.

5. Operating Instructions

5.1 General Operation

1. Ensure the fondue is properly assembled and plugged in.
2. Fill the inner pot with your desired fondue mixture. Observe the MIN/MAX fill lines indicated inside the pot. Do not overfill.
3. Turn the adjustable thermostat dial to the desired temperature setting. The dial typically ranges from 1 (low) to 5 (high).
4. Allow the fondue to heat up to the desired temperature. Heating times will vary depending on the type and quantity of ingredients.
5. Once heated, guests can use the color-coded forks to dip food items into the fondue.
6. After use, turn the thermostat dial to the 'OFF' position and unplug the appliance. Allow it to cool completely before cleaning.

5.2 Specific Fondue Types

- **Oil Fondue:** Use a suitable cooking oil. Set the thermostat to a higher setting (e.g., 4-5) to reach frying temperature.
- **Cheese Fondue:** Prepare your cheese mixture separately and then transfer it to the fondue pot. Use a medium setting (e.g., 2-3) to keep the cheese warm and melted without burning.
- **Chocolate Fondue:** Melt chocolate gently, either directly in the pot on a low setting (e.g., 1-2) or pre-melted and transferred. Maintain a low setting to prevent scorching.



Image 5.1: The adjustable thermostat dial, used to control the heating temperature.



Image 5.2: Top view showing the inner pot and the MIN/MAX fill indicators.

6. Maintenance and Cleaning

Proper cleaning ensures the longevity and hygiene of your fondue appliance.

1. **Disconnect Power:** Always unplug the fondue from the electrical outlet and allow it to cool completely before cleaning.
2. **Disassemble:** Remove the inner pot and outer shell from the heating base.
3. **Dishwasher Safe Parts:** The non-stick inner pot and the outer shell are dishwasher safe. For best results, place them on the top rack.

4. **Hand Washing:** For hand washing, use warm, soapy water and a non-abrasive sponge or cloth. Rinse thoroughly and dry completely.
5. **Forks:** The fondue forks can be washed by hand or in the dishwasher.
6. **Heating Base:** The heating base should never be immersed in water. Wipe it clean with a damp cloth, then dry thoroughly.
7. **Storage:** Once clean and dry, the fondue can be reassembled or stored in its original packaging in a dry place.

7. Troubleshooting

If you encounter issues with your fondue, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not heat up.	Not plugged in; thermostat set too low; power outage.	Ensure plug is securely in outlet; adjust thermostat to a higher setting; check household power supply.
Food sticks to the inner pot.	Temperature too high/low; insufficient oil/liquid; prolonged heating without stirring.	Adjust thermostat; ensure adequate liquid/oil; stir contents periodically. The non-stick coating helps prevent sticking, but proper use is still required.
Outer wall feels warm.	Normal operation; extreme ambient temperature.	The Thermo-Respect technology keeps the outer wall safe to touch, but it may feel slightly warm. This is normal. If it feels excessively hot, unplug and contact support.

8. Specifications

- **Brand:** Tefal
- **Model:** EF256812
- **Power/Wattage:** 800 watts
- **Material:** Stainless Steel (outer shell), Non-stick coating (inner pot)
- **Product Dimensions:** 26.5 x 26.5 x 21 cm
- **Item Weight:** 1.7 Kilograms
- **Special Features:** Thermo-Respect Insulated Outer Wall, Adjustable Thermostat, Dishwasher Safe Inner Pot and Outer Shell, 8 Color-Coded Forks.

9. Warranty and Support

For warranty information and customer support, please refer to the documentation included with your purchase or visit the official Tefal website. Keep your proof of purchase for any warranty claims.

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