

Artestia AR-89010

Artestia Electric Dip Warmer & Fondue Pot (Model AR-89010) Instruction Manual

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation of your Artestia Electric Dip Warmer & Fondue Pot, Model AR-89010. This versatile appliance is designed to warm and maintain the temperature of various dips, sauces, and fondue preparations, including cheese, chocolate, queso, gravy, and broth. Please read all instructions carefully before initial use and retain this manual for future reference.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury.

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical hazards, do not immerse the cord, plugs, or the heating base 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. Contact customer support for assistance.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let the cord hang over the edge of a 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.
- Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn any control to 'OFF', then remove the plug from the wall outlet.
- Do not use the appliance for other than intended use.

PRODUCT COMPONENTS

Your Artestia Electric Dip Warmer & Fondue Pot consists of the following main components:

- **Heating Base:** The electrical unit that provides adjustable heat.
- **Ceramic Pot:** The removable pot where ingredients are heated and served. Features a cool-touch handle.
- **Temperature Control Dial:** Located on the heating base, used to select desired heat settings (OFF, LOW/MELT, HIGH/BOIL).



Image: The complete Artestia Electric Dip Warmer and Fondue Pot, showing the ceramic pot placed on the heating base.

SETUP

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for storage or future transport.
2. **Initial Cleaning:** Before first use, wash the ceramic pot thoroughly with warm, soapy water. Rinse and dry completely. Wipe the heating base with a damp cloth; do not immerse the base in water.

3. **Placement:** Place the heating base on a stable, flat, heat-resistant surface, away from flammable materials and edges. Ensure adequate ventilation around the unit.
4. **Assemble:** Place the clean ceramic pot securely onto the heating base.

OPERATING INSTRUCTIONS

Follow these steps to operate your electric dip warmer and fondue pot:

1. **Add Ingredients:** Pour or place your desired dip, sauce, or fondue ingredients into the ceramic pot. Do not overfill.
2. **Connect Power:** Plug the power cord into a standard electrical outlet.
3. **Adjust Temperature:** Turn the temperature control dial to your desired setting.
 - **OFF:** Turns the unit off.
 - **LOW/MELT:** Ideal for gently melting chocolate, keeping cheese dips warm, or simmering delicate sauces.
 - **HIGH/BOIL:** Suitable for heating broth for fondue or bringing thicker sauces to temperature.
4. **Monitor and Stir:** Stir the contents periodically to ensure even heating and prevent scorching, especially with thicker ingredients.
5. **Serve:** Once the desired temperature and consistency are reached, the unit will maintain the heat. Use appropriate fondue forks or serving utensils.
6. **Turn Off:** After use, turn the temperature control dial to 'OFF' and unplug the unit from the wall outlet.

Make Every Night Special

Perfect for Date Nights
& Sweet Moments



Image: A hand adjusting the temperature control dial on the heating base, illustrating the 'OFF', 'LOW/MELT', and 'HIGH/BOIL' settings.

More Than Just Dessert

Sweet or Savory — Your Choice



Chocolate Fondue



Cheese Fondue



Queso / Dip



Oil Fondue

Image: Examples of the multi-purpose functionality, including chocolate fondue, cheese fondue, queso dip, and oil fondue, demonstrating the appliance's versatility.

Instructional Videos

Your browser does not support the video tag.

Video: A comprehensive demonstration of the Artestia fondue pot in various party settings, showcasing its ease of use and versatility for different types of fondue.

Your browser does not support the video tag.

Video: A detailed guide on preparing and serving ceramic fondue for cheese and chocolate, highlighting the adjustable temperature control for optimal results.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your appliance.

1. **Cool Down:** Always ensure the unit is unplugged and completely cool before cleaning.

- 2. **Clean Ceramic Pot:** The ceramic pot is designed for easy cleaning. Wash with warm, soapy water and a non-abrasive sponge. For stubborn residue, soak the pot in warm water before cleaning. Rinse thoroughly and dry.
- 3. **Clean Heating Base:** Wipe the exterior of the heating base with a soft, damp cloth. Do not use abrasive cleaners or scouring pads. Never immerse the heating base in water or any other liquid.
- 4. **Storage:** Store the clean and dry appliance in a cool, dry place.

TROUBLESHOOTING

If you encounter issues with your Artestia Electric Dip Warmer & Fondue Pot, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not heat.	Not plugged in, power outlet malfunction, temperature dial set to 'OFF'.	Ensure the power cord is securely plugged into a working outlet. Check if the temperature dial is set to 'LOW/MELT' or 'HIGH/BOIL'.
Uneven heating or scorching.	Insufficient stirring, temperature setting too high for ingredients.	Stir contents frequently. Reduce the temperature setting if ingredients are scorching. Ensure the ceramic pot is properly seated on the heating base.
Food sticks to the pot.	Temperature too high, lack of liquid, or prolonged heating without stirring.	Lower the temperature. Add a small amount of liquid (e.g., milk, broth) if appropriate for the recipe. Stir continuously, especially when melting cheese or chocolate.

SPECIFICATIONS

- **Model Number:** AR-89010
- **Product Dimensions:** 11.4 x 9.45 x 7.36 inches
- **Item Weight:** 7.13 pounds
- **Manufacturer:** Artestia

WARRANTY AND SUPPORT

For warranty information or technical support, please contact Artestia customer service. Refer to the product packaging or the official Artestia website for contact details. Please have your model number (AR-89010) and purchase information available when contacting support.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question