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Model: PKFNMK14



Image: NutriChef Electric Fondue Pot, a compact white appliance with a removable metal pot and a control knob.

1. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions carefully before using this appliance.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance base in water or other liquid.
- 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.

- 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.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

2. PARTS AND FEATURES

The NutriChef Electric Fondue Pot comes with all necessary components for a complete fondue experience.

- Hot Plate Base (with control knob)
- Removable Melting Pot (Aluminum)
- Spatula
- Draining Rack
- Assorted Fun Shaped Chocolate Casting Molds (Heart, Bear, Square, Coffee Bean, Star, Large Heart)
- 10 Plastic Skewers
- 10 Plastic Forks
- Spiral Fork for Truffle Dipping
- Flat Fork

What's in the Box?

- 6 Unique Mold Designs
- 10 Plastic Skewers
- 10 plastic Forks
- Hot Plate
- Melting Pot
- Draining Rack
- Spiral Fork
- Truffle Dripping
- Flat Fork



Image: All included accessories for the NutriChef Electric Fondue Pot, including the main unit, molds, skewers, and various forks.

3. SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the removable melting pot, spatula, draining rack, molds, skewers, and forks with warm, soapy water. Rinse thoroughly and dry. Wipe the hot plate base with a damp cloth.
3. **Assemble:** Place the clean, dry melting pot onto the hot plate base.
4. **Position:** Place the assembled unit on a stable, heat-resistant surface, away from water and other heat sources.
5. **Connect:** Plug the power cord into a standard electrical outlet. The power indicator light will illuminate.

Plug & Play Simplicity

Effortless setup for instant indulgence.



Image: The NutriChef Electric Fondue Pot plugged into an outlet, demonstrating its 'Plug & Play' simplicity.

4. OPERATING INSTRUCTIONS

This electric fondue pot is designed for melting chocolate, candy, butter, cheese, caramel, and other dips quickly and efficiently.

1. **Add Ingredients:** Place your desired melting ingredients (e.g., chocolate chips, cheese cubes) into the removable melting pot. Do not overfill.
2. **Select Temperature:** Turn the control knob to the desired setting:
 - **Position 1 (Warm):** Activates the keep warm function, maintaining a temperature of approximately 109°F (43°C). Ideal for keeping melted ingredients ready for dipping without burning.
 - **Position 2 (Melt):** Activates the melting function, reaching a temperature of approximately 140°F (60°C). This setting melts ingredients quickly.
3. **Melt:** Allow the ingredients to melt, stirring occasionally with the provided spatula to ensure even melting. Melting time will vary depending on the type and quantity of ingredients.
4. **Dipping:** Once melted, switch the knob to Position 1 (Warm) if you wish to maintain the temperature for an extended period. Use the plastic skewers or forks to dip fruits, marshmallows, pretzels, or other treats into the melted mixture.

5. **Using Molds:** For creating shaped treats, pour the melted mixture into the provided molds. Allow them to cool and solidify on the draining rack or in a refrigerator before removing.
6. **Finish:** When finished, turn the control knob to "0" (Off) and unplug the appliance from the wall outlet.

Your browser does not support the video tag.

Video: Demonstrates the melting and warming functions of the NutriChef Electric Fondue Pot, showing chocolate being melted and used for dipping.

Your browser does not support the video tag.

Video: Shows the NutriChef Fondue Set in use, highlighting its versatility for various treats.

5. MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and safe operation of your fondue pot.

1. **Unplug and Cool:** Always ensure the appliance is unplugged from the power outlet and has completely cooled down before cleaning.
2. **Remove Pot:** Carefully remove the melting pot from the hot plate base.
3. **Wash Removable Parts:** Wash the melting pot, spatula, draining rack, molds, skewers, and forks in warm, soapy water. These parts are food-grade safe. Rinse thoroughly and dry completely.
4. **Clean Base:** Wipe the exterior of the hot plate base with a soft, damp cloth. Do not immerse the base in water or any other liquid.
5. **Storage:** Store the clean and dry appliance and its accessories in a cool, dry place.

6. TROUBLESHOOTING

If you encounter issues with your NutriChef Electric Fondue Pot, refer to the following common problems and solutions:

- **Appliance does not turn on:**
 - Ensure the power cord is securely plugged into a working electrical outlet.
 - Check if the control knob is turned to Position 1 or 2.
- **Ingredients not melting or melting slowly:**
 - Ensure the control knob is set to Position 2 (Melt). Position 1 is for warming only.
 - Make sure the ingredients are cut into small, uniform pieces for faster and more even melting.
 - Stir the ingredients frequently.
- **Ingredients are burning or becoming too thick:**
 - Ensure the control knob is set to Position 1 (Warm) after initial melting, especially for delicate ingredients like chocolate.
 - Avoid leaving ingredients unattended on the Melt setting for extended periods.
 - If chocolate becomes too thick, a small amount of vegetable oil or shortening can be added and stirred in.

7. SPECIFICATIONS

Feature	Detail
Model Number	PKFNMK14
Brand	NutriChef
Power Source	Corded Electric
Wattage	25 watts
Melting Temperature	Approx. 140°F (60°C)
Warming Temperature	Approx. 109°F (43°C)
Material	Aluminum (pot), PET (hotplate)
Color	White
Product Dimensions (D x W x H)	5.71" x 7.29" x 3.75"
Item Weight	1.1 Pounds
Included Components	Hot plate, pot, spatula, draining rack, various molds, 10 plastic skewers, 10 plastic forks, spiral fork, flat fork

8. WARRANTY AND CUSTOMER SUPPORT

This NutriChef Electric Fondue Pot (Model PKFNMK14) comes with a **1 Year Warranty** from the manufacturer, Sound Around.

For warranty claims, technical support, or any product-related inquiries, please contact NutriChef customer service. Refer to the contact information provided on the product packaging or the official NutriChef website.