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#### **ADE KG2152**

# ADE Electric Chocolate Fondue KG2152 User Manual

Model: KG2152

#### 1. Introduction

Thank you for choosing the ADE Electric Chocolate Fondue KG2152. This appliance is designed to gently melt chocolate and keep it warm, perfect for fondue, dipping, or preparing homemade chocolates and sauces. Please read this manual carefully before use to ensure safe and optimal operation.



Image: The ADE Electric Chocolate Fondue unit, featuring its main body, removable bowl, and six fondue skewers.

# 2. SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and personal injury.

- Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance body 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.
- 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.

#### 3. PACKAGE CONTENTS

Verify that all items are present in the package:

- 1 x ADE Electric Chocolate Fondue Unit (Model KG2152)
- 1 x Removable Teflon-Coated Melting Bowl (250 ml capacity)
- · 6 x Fondue Skewers

#### 4. PRODUCT FEATURES

- Gentle Chocolate Melting: Designed to melt chocolate delicately for various uses.
- Two Temperature Levels:
  - Level 1 (40-50 °C): Ideal for melting chocolate for fondue, candy buttons, or sugar decorations.
  - Level 2 (60-70 °C): Suitable for heating chocolates for sauces, hot chocolate, etc.
- Easy Cleaning: Features a removable, Teflon-coated melting bowl that is dishwasher safe.
- Compact Capacity: 250 ml bowl capacity, suitable for approximately 2.5 x 100g chocolate bars, ideal for 1-2 people.
- Durable Construction: Stable ABS plastic housing with an LED light for temperature control.
- Included Accessories: Comes with 6 fondue skewers for immediate use.

#### 5. SETUP

- 1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
- 2. **Clean:** Before first use, wash the removable melting bowl and fondue skewers with warm soapy water. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth.
- 3. **Assemble:** Place the main unit on a stable, heat-resistant, and dry surface. Insert the clean, dry melting bowl into the main unit.
- 4. **Connect:** Ensure the appliance is switched off (if applicable) before plugging the power cord into a standard 230V electrical outlet.

#### 6. OPERATING INSTRUCTIONS

The ADE Electric Chocolate Fondue offers two temperature settings for melting and warming chocolate.

## 6.1. Melting Chocolate (Level 1: 40-50 °C)

- 1. Place your desired amount of chocolate (up to 250 ml capacity) into the removable melting bowl. For best results, break chocolate into smaller pieces.
- 2. Turn the appliance to Level 1. The LED indicator light will illuminate.
- 3. Allow the chocolate to melt gradually. Stir occasionally with a non-metallic utensil to ensure even melting.
- 4. Once melted and smooth, the chocolate is ready for fondue or other applications requiring a lower temperature.

## 6.2. Keeping Chocolate Warm (Level 2: 60-70 °C)

- 1. If you need to heat chocolate for sauces or hot chocolate, or to maintain a higher temperature for melted chocolate, turn the appliance to Level 2.
- 2. Add cream or flavorings (e.g., vanilla, salt flakes, chili) directly into the melted chocolate in the bowl, if desired.
- 3. Stir continuously until the desired consistency and temperature are reached.
- 4. Use caution as the chocolate will be hotter at this setting.

**Note:** Always monitor the chocolate to prevent burning, especially at Level 2. Do not leave the appliance unattended while in operation.

## 7. CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and hygienic operation of your chocolate fondue.

- 1. **Disconnect Power:** Always unplug the appliance from the electrical outlet and allow it to cool completely before cleaning.
- 2. Remove Bowl: Carefully lift the removable Teflon-coated melting bowl from the main unit.
- 3. **Clean Bowl and Skewers:** The melting bowl and fondue skewers are dishwasher safe. Alternatively, wash them by hand with warm soapy water and a soft sponge. Rinse thoroughly and dry completely.
- 4. **Clean Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not immerse the main unit in water or any other liquid.
- 5. Storage: Store the clean and dry appliance in a cool, dry place.

**Important:** Do not use abrasive cleaners, scouring pads, or harsh chemicals on any part of the appliance, as this may damage the surfaces, especially the Teflon coating.

#### 8. TROUBLESHOOTING

If you encounter issues with your ADE Electric Chocolate Fondue, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; appliance fault.	Ensure the power cord is securely plugged into a working outlet.  Test the outlet with another appliance. If still not working, contact customer support.
Chocolate is not melting or melting too slowly.	Incorrect temperature setting; chocolate pieces too large; insufficient time.	Ensure the appliance is set to Level 1 for melting. Break chocolate into smaller pieces. Allow sufficient time for melting (can take 10-15 minutes depending on chocolate type and quantity).
Chocolate is burning or becoming too thick.	Temperature setting too high; lack of stirring; chocolate type.	Ensure the appliance is on Level 1 for melting or Level 2 for warming. Stir chocolate frequently. Some types of chocolate are more prone to burning; consider adding a small amount of oil or butter to prevent this.

Problem	Possible Cause	Solution
LED indicator light is not working.	Appliance not powered; LED malfunction.	Check power connection. If the appliance is heating but the LED is off, the LED may be faulty. This does not affect heating function, but contact customer support if desired.

# 9. SPECIFICATIONS

Brand	ADE
Model Number	KG2152
Power	25 Watts
Voltage	230 V
Product Dimensions (L x W x H)	14 x 13 x 13 cm
Item Weight	460 grams
Melting Bowl Capacity	250 ml
Features	6 fondue forks, Keep warm function, Teflon coating, Removable container

# 10. WARRANTY AND SUPPORT

Specific warranty information for the ADE Electric Chocolate Fondue KG2152 is not provided in the product details. Please refer to your purchase documentation or contact the retailer for warranty terms and conditions.

For technical support, spare parts availability, or further inquiries, please visit the official ADE website or contact their customer service department. Information regarding spare parts availability is currently unavailable through the product listing.

You can often find additional support and FAQs on the manufacturer's website or by scanning any QR codes provided with your product packaging.

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## **Related Documents - KG2152**



# ADE Elektrisches Schokoladen-Fondue KG 2152: Electric Chocolate Fondue Maker

Experience effortless chocolate melting and fondue preparation with the ADE Elektrisches Schokoladen-Fondue KG 2152. This high-quality appliance combines intelligent features and elegant design, perfect for creating delicious desserts, pralines, and sauces.



# ADE XL Funkwanduhr CK 1927 mit Hintergrundbeleuchtung – Bedienungsanleitung

Umfassende Bedienungsanleitung für die ADE XL Funkwanduhr CK 1927. Erfahren Sie mehr über Inbetriebnahme, Funktionen, Sicherheitshinweise und technische Daten dieser Funkwanduhr mit Hintergrundbeleuchtung.



#### ADE DCF-Funkwecker CK 1940 Bedienungsanleitung

Bedienungsanleitung für den ADE DCF-Funkwecker CK 1940. Enthält Informationen zu Lieferumfang, Sicherheit, technischen Daten, Inbetriebnahme, Zeitsignalempfang und Fehlerbehebung.



## ADE Löffelwaage Eni KE 1808-1 / KE 1808-2 Bedienungsanleitung

Umfassende Bedienungsanleitung für die digitale Löffelwaage ADE Eni (Modelle KE 1808-1, KE 1808-2) mit Informationen zu Sicherheit, Gebrauch, Reinigung und technischen Daten.



#### ADE CK 2008 Analoger Retro-Wecker - Bedienungsanleitung

Bedienungsanleitung für den ADE CK 2008 Analogen Retro-Wecker. Enthält Anleitungen zur Einrichtung, Bedienung, Sicherheit und Wartung. Verfügbar in mehreren Sprachen.



### ADE BA 914 Barbara Body Analyser Scale Instruction Manual

Comprehensive instruction manual for the ADE BA 914 Barbara body analyser scale, covering setup, usage, body composition analysis, technical data, and warranty information.