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› Fondussimo Evolution 3-in-1 Electric Fondue Set User Manual

Fondussimo FME1003

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Model: FME1003

INTRODUCTION

Welcome to the Fondussimo Evolution 3-in-1 Electric Fondue Set. This manual provides essential instructions for safe and efficient use, maintenance, and troubleshooting of your new fondue set. Please read all instructions carefully before first use and retain this manual for future reference.



Image: The complete Fondussimo Evolution 3-in-1 Electric Fondue Set, showcasing its components and a small detail of it in use for cheese fondue.

PRODUCT OVERVIEW

The Fondussimo Evolution 3-in-1 Electric Fondue Set is designed for versatile fondue experiences, including broth, cheese, and chocolate. It features precise temperature control and a unique basket system for ease of use.

Components Included:

- Powerful Heating Base with Precise Heat Controller
- Premium Ceramic Double-Boil Bowl (1L capacity)
- 6 Perforated Baskets
- 6 Heat-Resistant Tongs
- Detachable Magnetic Power Cord



Image: A detailed view of the Fondussimo set's components, including the heating base, ceramic bowl, perforated baskets, and tongs, emphasizing its design and durability.

SETUP INSTRUCTIONS

1. **Unpacking:**

Carefully remove all components from the packaging. Inspect for any damage. Remove any stickers or protective films from the pot before use.

2. **Placement:**

Place the powerful heating base on a stable, heat-resistant, and dry surface, away from edges and flammable materials.

3. **Assemble the Pot:**

- For broth fondue, place the stainless steel pot directly onto the heating base.
- For cheese or chocolate fondue, place the ceramic double-boil bowl into the stainless steel pot, then place the assembly onto the heating base.

4. **Connect Power:**

Attach the detachable magnetic power cord to the heating base. Ensure the connection is secure. Plug the power cord into a grounded electrical outlet. The power cord is approximately 2 feet long;

ensure your outlet is within reach or use a suitable extension cord, keeping safety in mind.

5. Insert Baskets:

Place the perforated baskets into the pot, utilizing the patented hanging system for cooking or draining modes.

OPERATING INSTRUCTIONS

The Fondussimo Evolution features a precise heat controller with multiple settings (Off-1-2-3-4-5).



Image: A visual representation of the fondue set's versatility, showing setups for broth, chocolate, and cheese fondue.

1. Broth Fondue

1. Ensure the stainless steel pot is placed directly on the heating base.
2. Fill the pot with your desired broth. Do not overfill.
3. Turn the heat controller to a medium-high setting (e.g., 4 or 5) to bring the broth to a simmer. Adjust as needed to maintain a gentle simmer, not a rolling boil.
4. Place food items into the perforated baskets and immerse them in the hot broth. Use the heat-resistant tongs to handle the baskets.

5. Allow food to cook thoroughly before removing. Use the basket draining ring to remove excess broth.



Image: A vibrant broth fondue spread, featuring the fondue pot with baskets, surrounded by an assortment of meats, vegetables, and dipping sauces.

2. Cheese Fondue

1. Place the ceramic double-boil bowl inside the stainless steel pot, then place the assembly on the heating base.
2. Add your cheese mixture to the ceramic bowl.
3. Turn the heat controller to a low-medium setting (e.g., 2 or 3). Stir continuously until the cheese melts smoothly and reaches the desired consistency.
4. Adjust the temperature to maintain warmth without burning. The double-boil system helps prevent scorching.
5. Dip bread, vegetables, or other accompaniments directly into the cheese using fondue forks (not included) or the provided tongs.



Image: A delicious cheese fondue setup, complete with tortilla chips, various peppers, and other items perfect for dipping.

3. Chocolate Fondue

1. Place the ceramic double-boil bowl inside the stainless steel pot, then place the assembly on the heating base.
2. Add chocolate pieces or chocolate fondue mixture to the ceramic bowl.
3. Turn the heat controller to a low setting (e.g., 1 or 2). Stir gently until the chocolate melts and becomes smooth.
4. Maintain a low temperature to keep the chocolate warm and fluid. The double-boil system prevents overheating.
5. Dip fruits, marshmallows, or pastries into the chocolate.

MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and hygiene of your Fondussimo set. Always unplug the unit and allow it to cool completely before cleaning.

- **Heating Base:**

The electric base is not washable. Wipe the exterior with a damp cloth. Do not immerse the heating base in water or any other liquid.

- **Stainless Steel Pot & Ceramic Bowl:**

These components are dishwasher-friendly. For stubborn residue, soak in warm, soapy water before washing. For marks in the broth pot, a solution of white vinegar can help restore its appearance.

- **Baskets & Tongs:**

The perforated baskets and heat-resistant tongs are dishwasher-friendly. Hand wash with warm, soapy water if preferred.

- **Storage:**

Ensure all parts are completely dry before storing. Store in a cool, dry place.

TROUBLESHOOTING

Common Issues and Solutions

Problem	Possible Cause	Solution
Unit does not turn on.	Power cord not properly connected or not plugged in. No power from outlet.	Ensure the magnetic power cord is securely attached to the base and plugged into a working electrical outlet. Check household circuit breaker.
Broth not simmering or heating slowly.	Temperature setting too low. Large volume of cold liquid.	Increase the temperature setting. Consider pre-heating broth slightly before adding to the pot for faster results. Ensure the pot is directly on the heating base for broth.
Cheese/Chocolate burning or sticking.	Temperature setting too high. Not using ceramic double-boil bowl. Insufficient stirring.	Reduce the temperature setting. Always use the ceramic double-boil bowl for cheese and chocolate. Stir frequently, especially during melting.
Difficulty removing residue.	Dried-on food.	Soak the pot/bowl in warm, soapy water. For broth pot marks, use white vinegar.

SPECIFICATIONS

- **Model Number:** FME1003
- **Product Dimensions:** 6.3 x 6.61 x 16.14 inches
- **Item Weight:** 16.32 pounds
- **Capacity:** 1 Liter (Ceramic Bowl)
- **Power:** Electric, with precise heat controller
- **Components:** Heating Base, Stainless Steel Pot, Ceramic Double-Boil Bowl, 6 Perforated Baskets, 6 Heat-Resistant Tongs, Detachable Magnetic Power Cord
- **Manufacturer:** Fondussimo

WARRANTY AND SUPPORT

The Fondussimo Evolution 3-in-1 Electric Fondue Set is crafted with quality and reliability in mind.

- **Basic Warranty:**

Enjoy a 1-year basic warranty from the date of purchase.

- **Extended Warranty:**

Register your product after purchase to receive a FREE 5-year extended warranty. (Note: Ceramic bowl and tongs are excluded from the extended warranty).

- **Contact Support:**

For warranty claims, technical assistance, or product inquiries, please visit the official Fondussimo website or contact their customer service department. Refer to your purchase documentation for specific contact details.