

Artestia AR-89103

Artestia Electric Fondue Pot Set AR-89103 Instruction Manual

Model: AR-89103

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation of your Artestia Electric Fondue Pot Set. Please read all instructions carefully before first use and retain for future reference.

The Artestia Electric Fondue Pot Set is a versatile appliance designed for preparing various fondue types, including cheese, chocolate, broth, and hot pot. It features a 2.6-quart capacity, adjustable temperature control, and removable stainless steel and ceramic bowls for flexible use and easy cleaning.



Image: The Artestia Electric Fondue Pot Set displayed with various ingredients, highlighting its versatility for different fondue types.

IMPORTANT SAFETY INFORMATION

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the heating 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.
- 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.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 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.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

PACKAGE CONTENTS

Verify that all items are present and in good condition:

- Electric Heating Base
- Stainless Steel Pot (2.6 QT capacity)
- Ceramic Bowl
- 8 Color-Coded Fondue Forks
- Instruction Manual

SETUP INSTRUCTIONS

1. **Unpack Components:** Carefully remove all parts from the packaging. Retain packaging for storage or shipping if needed.
2. **Clean Before First Use:** Wash the stainless steel pot, ceramic bowl, and fondue forks with warm, soapy water. Rinse thoroughly and dry completely. Wipe the electric heating base with a damp cloth. Do not immerse the heating base in water.
3. **Assemble the Unit:** Place the electric heating base on a stable, heat-resistant, and dry surface. Ensure the power cord is not obstructed.
4. **Insert Pot:** Place the stainless steel pot onto the heating base. If using the ceramic bowl for cheese or chocolate fondue, place it inside the stainless steel pot.
5. **Connect Power:** Plug the power cord into a standard electrical outlet.

Your browser does not support the video tag.

Video: A demonstration of how to set up and use the electric fondue pot, including assembly and basic operation.

OPERATING INSTRUCTIONS

General Operation

- The fondue pot features an adjustable temperature control dial on the front of the heating base.
- Turn the dial clockwise to increase the heat and counter-clockwise to decrease it.
- The 1500W heating element provides fast and even heating.



Image: A close-up view of the temperature control dial on the Artestia Electric Fondue Pot, demonstrating its adjustability.

Chocolate Fondue

For chocolate fondue, use the ceramic bowl placed inside the stainless steel pot. This creates a double boiler effect, ensuring gentle and even melting without scorching the chocolate.

1. Fill the stainless steel pot with water to the minimum water level mark.
2. Place the ceramic bowl into the stainless steel pot.

3. Add chocolate pieces or chips to the ceramic bowl.
4. Turn the temperature control dial to a low-to-medium setting.
5. Stir the chocolate occasionally until it is fully melted and smooth. Adjust temperature as needed to maintain desired consistency.
6. Serve with fruits, marshmallows, or other dippables using the color-coded forks.



Image: A family gathered around the Artestia Electric Fondue Pot, dipping strawberries into melted chocolate.

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Video: A short demonstration of preparing and enjoying chocolate fondue with the Artestia Electric Fondue Pot.

Cheese Fondue

Similar to chocolate, cheese fondue benefits from the double boiler method to prevent burning. The ceramic bowl is ideal for this purpose.

1. Fill the stainless steel pot with water to the minimum water level mark. Alternatively, for more consistent heat and to avoid boiling, some users prefer to use mineral oil in the stainless steel pot instead of water.
2. Place the ceramic bowl into the stainless steel pot.
3. Prepare your cheese mixture in a separate pot on the stove, then transfer it to the ceramic bowl, or melt cheese directly in the ceramic bowl over a low-to-medium heat setting, stirring frequently.
4. Adjust the temperature to maintain a smooth, creamy consistency. Avoid high heat to prevent scorching.
5. Serve with bread cubes, vegetables, or other dippables using the color-coded forks.



Image: A group of friends enjoying cheese fondue, dipping bread into the melted cheese using the Artestia Electric Fondue Pot.

Your browser does not support the video tag.

Video: A short video showcasing the Artestia Electric Fondue Pot being used for a cheese fondue party.

Broth & Hot Pot

For broth-based fondues or hot pot, use the stainless steel pot directly on the heating base. The ceramic bowl is not required for this application.

1. Place the stainless steel pot directly onto the heating base.
2. Pour your desired broth into the stainless steel pot. Do not exceed the maximum fill line.
3. Turn the temperature control dial to a medium-to-high setting to bring the broth to a simmer or boil.
4. Once the broth is hot, reduce the temperature to maintain a gentle simmer.
5. Cook thinly sliced meats, vegetables, or noodles by dipping them into the hot broth using the fondue forks or other appropriate utensils.



Image: A group of people enjoying a hot pot meal, cooking various ingredients in the Artestia Electric Fondue Pot.

Your browser does not support the video tag.

Video: A brief video demonstrating the Artestia Electric Fondue Pot's capability for hot pot cooking.

CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your fondue pot.

- 1. **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
- 2. **Stainless Steel Pot and Ceramic Bowl:** These components are removable and dishwasher safe. They can also be washed by hand with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely.
- 3. **Fondue Forks:** Wash the forks with warm, soapy water. They are typically dishwasher safe.
- 4. **Electric Heating Base:** Wipe the heating base with a dry or slightly damp cloth.**Do not immerse the heating base in water or any other liquid.** Ensure no liquid enters the electrical components.
- 5. **Storage:** Store the clean and dry fondue pot and its components in a cool, dry place.



Image: A visual guide demonstrating the ease of cleaning the removable stainless steel pot and wiping down the electric base.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on or heat.	Not plugged in; power outlet malfunction; temperature dial set to 'OFF'.	Ensure the power cord is securely plugged into a working outlet. Turn the temperature dial to a desired heat setting.
Food is not heating evenly or is scorching.	Temperature setting too high/low; insufficient liquid in double boiler (for cheese/chocolate); direct heating for delicate ingredients.	Adjust the temperature dial. For cheese/chocolate, ensure adequate water (or mineral oil) in the stainless steel pot for the double boiler method. Use the ceramic bowl for delicate ingredients.
Pot is overflowing when using double boiler.	Too much water in the stainless steel pot.	Ensure water level in the stainless steel pot does not exceed the maximum fill line and is appropriate for the ceramic bowl to sit without floating or displacing water.

SPECIFICATIONS

- **Model Number:** AR-89103
- **Power:** 1500W
- **Capacity:** 2.6 Quarts
- **Product Dimensions:** 11.42 x 7.48 x 7.87 inches
- **Item Weight:** 6.29 pounds
- **Manufacturer:** Artestia

PRODUCT SIZE

 **1500W**

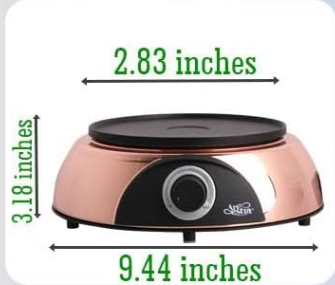
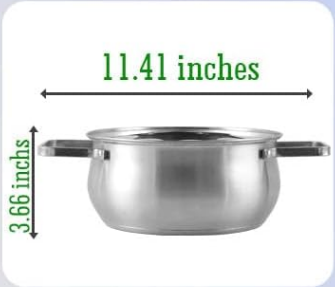


Image: A detailed diagram illustrating the dimensions of the Artestia Electric Fondue Pot Set, including height, width, and individual component sizes.

WARRANTY AND SUPPORT

Artestia products are manufactured to high-quality standards. For information regarding warranty coverage, product

support, or replacement parts, please contact Artestia customer service directly. Contact details can typically be found on the manufacturer's website or included in your product packaging.

Please have your model number (AR-89103) and purchase date available when contacting support.

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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.

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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