

# HOMAIDER

## Electric Fondue Maker

User Manual

**SCAN ME**



**TO ACIVATE YOUR  
1 YEAR WARRANTY**

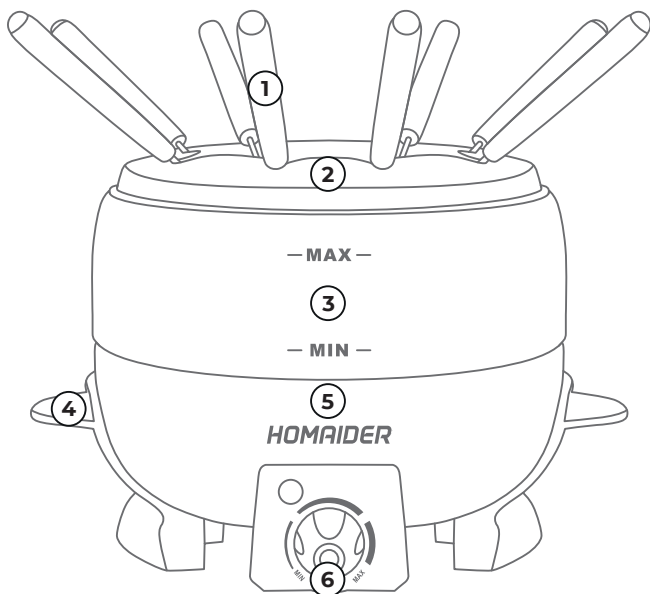


# TABLE OF CONTENTS

Features	2
Specifications	3
Preparation before use	3
Operation	3
Safety Precautions	4
Cleaning and Maintenance	5
Recipes	6
Cheese fondues	6
Meat/seafood fondues	8
Dessert fondues	10
Have an issue with your electric fondue maker?	13
Why HOMAIDER?	14

# FEATURES

1. Dipping forks
2. Stainless steel cover
3. Non-Stick fondue pot
4. Cool touch handles
5. Base
6. Thermostat control



## SPECIFICATIONS

High Powered Heating Element	800 Watt
Cooking Bowl Capacity	2 L
Cooking Bowl Diameter	20 cm
Power Cord Length:	100 cm
Voltage	120 V
Dimensions: (L x W x H)	25,6 x 22,6 x 16,7 cm
Weight:	1,8 kg

## PREPARATION BEFORE USE

- Make sure that the knob is on "MIN" position before plugging in. Recommended voltage is 120V.
- Close supervision by an adult is extremely necessary when this appliance is used by or near children or other at-risk individuals.
- Put water and/or food in the bowl and make sure that the total amount of water and /or food does not exceed 80% of the capacity to avoid overflowing.
- This appliance is designated for melting cheese, chocolate, heating sauces, frying food in oil and heating up wine.

## OPERATION

- Put the pot or roasting pan onto the heating plate and make sure the bottom is in full contact with the heating plate.
- Turn the knob until it reaches the "MAX" position and the indicator light is on.
- It is normal that the indicator light cycles on and off due to the thermostatic control. This cycling maintains the temperature of the pot until the food is well cooked.
- Please turn the knob to "MIN" position after use to turn off the power.

## How to use:



1. Turn on the Fondue Maker.



2. Place fondue mix ingredients into the pot.



3. Use the thermostat switch to control the temperature.



4. Dip various ingredients into the mix and enjoy.

## SAFETY PRECAUTIONS

- Put the appliance on a stable and heat-resistant surface for use.
- Do not put the appliance on a flammable or explosive surface such as wooden, plastic or glass surface, or near the corner of the wall.
- Do not put the cord under the carpet, blankets. Always keep the power cable away from any walkway.
- To avoid being burned, do not try to touch, clean or move the metal parts before the appliance has completely cooled down. Strictly use the handles to move the appliance around.

- Turn the knob to “MIN” position before plugging in or unplugging the appliance.
- Appliances are not intended to be operated by means of an external timer or separate remote-control system.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of this appliance by a person responsible for their safety.
- Always consult a recognized, trained service engineer if the appliance or cable is damaged, malfunctions have occurred, and/or the appliance requires repairs.
- To prevent the risk of electric shock, do not use the set with broken power cord or broken plug. All repair works must be made by a professional (authorized distributor). Never attempt to repair the cord or plug by yourself. Please take the damaged set to your local authorized maintenance center for repairing or change.

## **CLEANING AND MAINTENANCE**

- Never touch the hot surface of this appliance before it has completely cooled down.
- Do not immerse the body in any liquids.
- Clean the appliance with a mild cleaner or gel-like cleaner by using soft cloth. Do not use hard brushes, scratchy materials and/or alcohol, petrol or any organic cleaner for cleaning purposes in order to protect the nonstick coating.
- It is normal for the smell of smoke to come from the surface of the heating element when using this appliance for the first time.
- Do not turn the appliance on without any liquid inside the pan, as it will shorten the lifespan of the product.
- Do not use other pots or roasting pans. Use the original packed accessories to get best cooking or boiling effects.
- Keep the bottom of the pot or roasting pan dry and without foreign matters before they are put onto the heating plate.
- It is normal if the metal parts become yellowish after long-time use.

Do not dispose of electrical appliances as unsorted municipal waste, use special recycling facilities.

# RECIPES

## CHEESE FONDUES

### CLASSIC CHEESE FONDUE

**Makes 6 – 8 servings**

- 1 pound Gruyere cheese (not processed), grated
- 3/4 pound Emmenthal cheese, grated
- 6 teaspoons cornstarch
- 1-1/2 teaspoons dry mustard
- 1 clove garlic, peeled, cut in half
- 2-1/4 cups dry white wine (not chardonnay)
- 2-1/2 tablespoons Kirschwasser

1. Place the grated cheeses in a large bowl and toss to combine. Add the cornstarch and dry mustard and toss to coat the grated cheese completely. Reserve.
2. Rub the bottom and lower half of the sides of Fondue Pot with the cut sides of the garlic cloves. Add the wine to the Fondue Pot.
3. Turn the temperature to Setting «MAX» and bring the wine to a strong simmer (bubbling, but not boiling strongly). Afterwards, turn the temperature down to «MEDIUM». While stirring, constantly with a wooden spoon or nonstick whisk, gradually whisk in the grated cheeses, sprinkling in one handful at a time; don't add any more cheese until each handful is completely melted and smooth. The mixture will slowly thicken. When all the cheese has been added, stir in the Kirschwasser and serve.
4. Reduce the temperature setting of the Fondue Pot to between «MIN» and «MEDIUM». The fondue should just simmer; it should never boil.

**This fondue is traditionally served with cubes of crusty bread. For a change you may also serve blanched to crisp-tender vegetables or cooked but firm new potatoes.**

## PESTO CHEESE FONDUE

### **Makes 8 servings**

- 1 pound part-skim mozzarella cheese (not handmade fresh), shredded
- 8 ounces Italian Fontina, shredded
- 6 ounces Provolone, shredded
- 2 tablespoons cornstarch
- 1 tablespoon extra virgin olive oil
- 1 ounce shallot, peeled, chopped
- 1 clove garlic, peeled, chopped
- 2 cups dry white wine (Pinot Grigio)
- 6 tablespoons pesto (homemade or purchased)
- Crusty bread cubes for dipping
- Fresh vegetables for dipping – blanched flowerets of broccoli or cauliflower, sliced carrots, zucchini wedges; raw strips of red or yellow bell peppers

1. Place cheeses in a large bowl and sprinkle with cornstarch; toss to completely coat. Reserve.
2. Heat the olive oil in the Fondue Pot using Setting «MAX». Cook the chopped shallot and garlic until tender and just golden, about 1 minute. Add the wine and bring to a simmer. Reduce the temperature to Setting «MEDIUM».
3. Gradually add the cornstarch-coated shredded cheese, one handful at a time, while stirring with a plastic or coated whisk. Add the cheese slowly, allowing it to melt and blend completely before adding more. Do not rush. When cheese has been completely added, stir in the pesto.
4. Keep the temperature setting at «MIN»/«MEDIUM» to serve the fondue. The fondue should just simmer; it should never boil.

**Serve with crusty bread cubes and vegetables, if desired.**



# **MEAT/SEAFOOD FONDUES**

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## **CHICKEN STOCK WITH STAR ANISE FONDUE**

**Makes 6 to 8 servings**

- 4-1/2 cups good quality chicken stock or broth + 1-2 cups additional warm chicken stock
- 3/4 ounce star anise\*
- 1-1/2 pounds boneless, skinless chicken breast
- 8 ounces small white mushrooms, cleaned
- 1 red bell pepper, cored and seeded
- 1 yellow bell pepper, cored and seeded
- 1 small zucchini – or 6 ounces baby zucchini
- 1/2 pound fresh asparagus or broccolini
- 1/2 pound edible pod or snow peas, tipped and topped, strings removed steamed rice, optional

1. Combine chicken stock and star anise in Fondue Pot. Set temperature at «MAX» and bring to a boil.
2. Reduce to Setting «MEDIUM» and simmer for about 10 minutes.
3. Trim and discard any visible fat and cartilage from the chicken. Cut into one-inch pieces. Using a clean knife and Prep Board, cut peppers into strips about 1-1/2-x-1/2 inch. Cut zucchini into 1/2-inch thick rounds.
4. To serve, skewer pieces of chicken and cook until firm and cooked through in simmering broth. Take care to cook poultry through completely; this will take about 3 minutes. Skewer vegetables and cook to taste. May be served with a bowl of steamed rice for each diner. Add additional warm chicken stock to the Fondue Pot as needed, to keep the liquid deep enough for dipping and cooking.

**Suggested Dipping Sauces: Asian Peanut Sauce, Wasabi Ginger Sauce.**

*\* Star anise is a star-shaped dark brown pod native to China. It is used in Asian and tropical cuisines, and as a flavoring in baked goods in many Western cuisines. It can be found in Asian markets, as well as in many grocery stores and specialty food stores.*

## **SCALLION & GINGER SCENTED BEEF BROTH**

**Makes 6 to 8 servings**

- 6 cups good quality beef stock or broth (low-sodium) + 2 cups additional hot broth to add as needed
- 3 scallions, cut in 1-inch pieces
- 6 slices fresh ginger, each about the size of a quarter
- 1-2 cloves garlic, peeled and halved
- 4 whole peppercorns
- 1 tablespoon low-sodium soy sauce
- 1 tablespoon mirin, rice wine or medium dry sherry
- 3/4 pound beef tenderloin, thinly sliced
- 3/4 pound pork tenderloin, thinly sliced
- 8 ounces baby carrots, steamed to crisp-tender
- 6 ounces thinly sliced daikon
- 8 ounces small white mushrooms, cleaned
- 8 ounces firm tofu, cut into bite-sized cubes
- 8 scallions, trimmed to 4-inch lengths
- 4 ounces canned water chestnuts, drained steamed rice, optional

1. Place the beef stock, scallions, ginger, garlic, and peppercorns in the Fondue Pot. Set temperature to «MAX» setting and bring to a boil.
2. Reduce to «MEDIUM» and simmer for about 20 - 25 minutes, until broth has taken on the flavors of the ginger and scallions.
3. Use skewers to dip slices of beef or pork tenderloin and the accompanying vegetables into the stock. May be served with small bowls of hot steamed rice for each diner. Add additional warm beef stock to the Fondue Pot as needed, to keep the liquid deep enough for dipping and cooking.

**Suggested Dipping Sauces: Asian Peanut Sauce, Wasabi Ginger Sauce**

## **DESSERT FONDUES**

### **CHOCOLATE HAZELNUT FONDUE**

**Makes 8 servings**

- 1-1/2 cups half-and-half
- 1 cup heavy cream
- 1-1/2 pounds bittersweet or semisweet chocolate, finely chopped
- 1/4 cup Frangelico liqueur
- 1/4 cup chopped toasted hazelnuts

1. Place the half-and-half and heavy cream in the Fondue Pot. Heat creams using the «MAX» setting, until the cream is bubbling.
2. Reduce the heat to the «MEDIUM» setting and gradually stir the chopped chocolate into hot cream, 1/2 cup at a time, whisking while adding with a plastic or nonstick whisk. When the chocolate is completely blended in, add the liqueur.
3. Keep warm using setting between «MIN» and «MEDIUM». Sprinkle with chopped hazelnuts just before serving.

Dipping suggestions include cookies, biscotti, cubes of vanilla or chocolate cake, dried apricots, brownies, fresh berries, sliced pears, pineapple cubes, and marshmallows.

### **CHOCOLATE BOURBON FONDUE**

**Makes 6 – 8 servings**

- 1 cup heavy cream
- 1 cup half-and-half
- 8 ounces unsweetened chocolate, grated
- 8 ounces milk chocolate, grated
- 2 tablespoons instant espresso powder
- 2-3 tablespoons Kentucky Bourbon

1. Place the heavy cream and half-and-half in the Fondue Pot and bring to a simmer at Setting «MAX». When the cream is bubbling lightly, lower heat to

the «MEDIUM» setting and add the grated chocolates about 1/2 cup at a time, stirring with a plastic or coated whisk until smooth and creamy after each addition.

2. Stir the espresso powder into 2 tablespoons of the bourbon. Stir into the chocolate fondue. Add the remaining Bourbon to taste. Reduce the temperature in-between «MIN» and «MEDIUM» setting to serve the fondue.

**Dipping suggestions: Sliced apricots, strawberries, cherries, Clementine sections, dried apricots, pound cake cubes, cookies, biscotti.**

## **CHOCOLATE MINT FONDUE**

- 1 cup half-and-half
- 1 cup heavy cream
- 1-1/2 pounds bittersweet chocolate, finely chopped
- 1/2 pound milk chocolate, finely chopped
- 1/4 cup crème de cacao (clear)
- 1/4 cup crème de menthe (clear)

1. Place the half-and-half and heavy cream in the Fondue Pot. Heat, using «MAX» setting, until the creams are bubbling.
2. Reduce the heat to «MEDIUM» and gradually stir the chopped chocolate into the hot cream, 1/2 cup at a time, whisking while adding with a plastic or nonstick whisk until creamy and smooth after each addition. When the chocolate is completely blended in, add the liqueurs. Keep warm using the setting in-between of «MIN» and «MEDIUM» to serve the fondue.

**Dipping suggestions include sliced pears, fresh strawberries, cookies, cubes of pound cake, brownies.**

## WHITE CHOCOLATE APRICOT FONDUE

### **Makes 8 servings**

- 1 can (12 ounces) pitted apricots
- 1 tablespoon fresh lemon juice
- 1 cup half-and-half
- 1 cup mascarpone
- 18 ounces white chocolate, chopped (use white chocolate, not coating)
- 3 tablespoons apricot liqueur
- 1 tablespoon Amaretto or Frangelico

1. Place the apricots in the Food Processor fitted with the metal blade. Process until smooth and puréed, about 20 seconds. Stir in lemon juice; reserve.
2. Place the half-and-half and mascarpone in the Fondue Pot. Heat using Setting «MAX», until bubbling. Reduce the heat to «MEDIUM» and stir until the mascarpone is completely incorporated into the cream.
3. Gradually add the white chocolate, 1/2 cup at a time, whisking it in and stirring until it is completely melted before each addition. Stir in the liqueurs. Reduce the heat to setting between «MIN» and «MEDIUM» to serve the fondue.
4. Just before serving, measure out 1/2 cup of the apricot purée. Drizzle the apricot purée into the fondue and swirl with a knife for a marbled effect..

**White Chocolate Apricot Fondue is very sweet. It is best served with tart fruits such as pineapple, fresh apricots, Clementine sections, or kiwi chunks. It is also good with chocolate biscotti.**

## HAVE AN ISSUE WITH YOUR ELECTRIC FONDUE MAKER?

Enjoy hassle-free replacements: if your electric fondue maker is defective or damaged, we will ship you a new one absolutely free.

For fast and knowledgeable service, get in touch with one of our customer service experts right now!



**Write a message  
to support**



### Distributors Details

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**SCAN ME**



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**support@homaider.com**

In order to register and activate your 1-year product warranty, you will be required to scan the following QR Code. Once redirected to the webpage [linktr.ee/homaider](http://linktr.ee/homaider), click on the «Register your product» button.

Within 12 months from the day after you purchase the product, if the product has a performance failure, then you can enjoy the return or replacement service for free; To make a claim, just contact our e-mail address: **support@homaider.com**



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## WHY HOMAIDER?

Our company is an open organization that is attentive to the voice of the consumer, engages in direct dialogue with the consumer, gives the opportunity to influence on the product, determine its present and future.

By developing exclusive new products, the company doesn't rest on its laurels and strives for perfection in every detail to create the best possible user experience.

We value our customers, we are open to dialogue, we provide through our quality and useful products solutions to their problems, we provide support, we lead an active social life!

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