

## ■ ELECTRIC FONDUE



**ELECTRIC FONDUE**  
Operating instructions



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Read these operating instructions carefully before using the appliance for the first time and preserve this manual for later reference. Pass this manual on to whoever might acquire the appliance at a future date.

# ELECTRIC FONDUE KH 1090

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## Intended usage

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The Electric Fondue Bifinett KH 1090 is intended exclusively ...

- for use as a cooking implement
- for use in enclosed spaces
- for non-commercial use in private households

### **ⓘ Note:**

All warranties and liabilities are null and void in the case of defects with the Electrical Fondue and its components that may have been caused through improper use of the appliance!

## Safety instructions

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### **⚠ To avoid potentially fatal electric shocks:**

- The rating of the local power supply must tally completely with the details given on the rating plate of the appliance.
- Never submerge the thermo-plinth in water. Wipe it with a damp cloth only. Should fluids penetrate into the thermo-plinth, there is the risk of receiving an electric shock!
- Arrange for defective power plugs and/or cables to be replaced at once by qualified technicians or our Customer Service Department.
- Arrange for damaged or malfunctioning appliances to be inspected and/or repaired by a qualified specialist or the Customer Service Department as soon as possible.

### **⚠ To avoid the risks of fire and burn injuries:**

- Never leave the appliance unattended whilst in use.
- This appliance is not intended for use by individuals (including children) with restricted physical, physiological or intellectual abilities or deficiencies in experience and/or knowledge unless they are supervised by a person responsible for their safety or receive from this person instruction in how the appliance is to be used. Children should be supervised to ensure that they do not play with the appliance.
- Select a safe and stable location to place the appliance.
- Ensure that the power plug is at all times easily accessible, in case of danger, and that there is no risk of anyone tripping over the cable.
- Never use the appliance:
  - if individual components, the power plug or the power cable are damaged,
  - in the case of malfunctions, or if it has otherwise been damaged or dropped. Arrange for the appliance to be checked and/or repaired at the Service Centre.
- Plastic bags can be deadly. To avoid the risk of fatalities through suffocation, keep plastic bags out of the reach of children.
- Do not operate the appliance via an external time-switch or a separate remote control system.
- Never place other kitchen implements (e.g. cooking pans) onto the thermo-plinth instead of the Fondue pot. Other cooking pans could tip during use, as the thermo-plinth is designed only for acceptance of the supplied cooking implement.

### **Tips for safety:**

- Immediately remove the electrical plug from the socket in cases of danger.

- Never use the appliance for purposes other than those for which it was intended.
- Always remove the power cable from the wall socket, and also from the appliance, if the appliance is not in use, when removing components and before cleaning it.

### **To avoid the risk of property damage:**

- Do not use the fondue-pot as a cooking implement on other sources of heat (e.g. on hotplates), it could be irreparably damaged.

### **Risk of Burns!**

- During use and when serving, grasp the Electrical Fondue only by the handles, it can become very hot. Additionally, for the sake of safety, always use an oven cloth.
- When heating fats and other liquids, the hot content may splatter upwards. Accordingly, NEVER lean over the fondue pot when it is in use!



This symbol warns of hot surfaces.  
Risk of Burns!

### **Attention!**

- During cooking, never pour water into the heated fat or oil in the fondue pot! This would cause a darting flame and possibly a fire! Additionally, people close to the Electrical Fondue may be seriously burned!
- Overheated fats and oils can quickly start to burn! Under no circumstances should you try to extinguish burning fats or oils with water!

This would cause a dartflame which could also ignite furniture and curtains etc! Additionally, people close to the Electrical Fondue may be seriously burned!

To extinguish burning fats and oils...

1. Immediately remove the power plug from the wall socket.
2. Smother the flames, in that you place a lid, a metal dish or bowl or a fire blanket over the fondue pot.

## Function

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With the Fondue-Set you can prepare...

- classical fondues with meat or fish
- Swiss-style cheese fondues
- light Chinese fondues with bouillon or also
- chocolate fondues as a dessert

## Technical data

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Mains voltage: 220-240 V~ 50 Hz

Power consumption: 1.200 Watt

## Items supplied

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- Fondue pot made of stainless steel
- Thermo-plinth with temperature controller
- Fork holder
- 8 Fondue forks
- Operating Instructions

## Description

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- 1 Fork holder
- 2 Heat insulated handles
- 3 Fondue pot
- 4 Power cable
- 5 Thermo-plinth
- 6 Temperature regulator
- 7 Control lamp

## Placement

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Place the switched-on fondue exclusively on level, firm and heat-resistant surfaces in a dry environment.

### **Important!**

To avoid heat related damage and the risk of a fire in the surroundings of the switched-on Electrical Fondue, take steps to ensure that ...

- the switched-on fondue has an all-round minimum distance of 50 cm from walls, furniture and other objects.
- no objects are suspended above the switched-on fondue (e.g. lamps).
- there are no easily inflammable objects close to the switched-on fondue (e.g. materials/textiles).
- the power cable **4** and the thermo-plinth **5** are not located close to hot surfaces or open flames.
- the power cable **4** does not, and cannot, make contact with the thermo-plinth **5**.
- no moisture and/or fluids can permeate into the thermo-plinth **5**.

## Before the first use

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Remove all components of the Electrical Fondue from the packaging. Remove all possibly remaining protective foils and clean any packaging-dust remnants from all components that will come into contact with foodstuffs.

Do not use any abrasive cleaners or scouring pads as these will scratch the surfaces!

## Taking into use

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### **Note:**

On the first usage, the generation of light smoke and a slight smell can occur, this is due to production residues. This is completely normal and is not dangerous. Provide for sufficient ventilation, for example, open a window.

1. Insert the power cable **4** into the thermo-plinth **5**.
2. Insert the power cable **4** into a wall power socket.
3. Place the fondue-pot **3** onto the thermo-plinth **5**.

Ensure that the Fondue pot **3** stands safely and level on the thermo-plinth **5**.

### **Attention!**

Never lay aluminium foil or other materials between the thermo-plinth **5** and the fondue-pot **3**, if you do, irreparable damage may be caused to the Electrical Fondue. Additionally, there would be the danger of a fire!

### **Warning regarding appliance damage!**

- NEVER place other kitchen implements (e.g. cooking pans) instead of the Fondue pot **3** onto the thermo-plinth **5**. Other cooking pans could tip over during use, as the thermo-plinth **5** is designed to accept only the Fondue pot **3**.
  - Also, do not use the fondue-pot **3** as a cooking implement on other heat sources (e.g. on hotplates), it could be irreparably damaged.
  - Never apply heat to an empty fondue-pot **3**.
4. Pour the amount of cooking oil or bouillon required for the selected dish into the fondue pot **3**.

Notice regarding the filling of the fondue-pot ③:

- Never fill the fondue-pot ③ with oil or bouillon above the Max. marking in the pot.
- Never fill the fondue pot ③ with cooking oil or Bouillon to less than the Min. marking.
- Use exclusively vegetable oils for the preparation of fondues.
- Never place spices, herbs or similar flavourings into the oil as these burn very quickly in hot oil. Should you wish to use herbal oil preparations, the herbs must be removed from the oil before filling the fondue-pot ③.
- Never mix different oil types.
- Never use oils that have already been used!

**i Note:**

The different heat settings on the temperature regulator ⑥, as well as the time details, are to be considered as guiding values only.

5. Position the temperature regulator ⑥ to pre-heat and melt-down for ...
  - Classical fondues with oil at heating level 4-5.
  - Chinese fondues with bouillon at heating level 3-4.

**i Note:**

During melting, constantly stir the cheese resp. the chocolate. Otherwise, the cheese resp. chocolate could burn on.

- For melting cheese fondues at heating level 4-5.
- For melting chocolate fondues at heating level 1-2.

The control lamp ⑦ glows.

6. After pre-heating, place the ingredients for the individual dish into the fondue-pot ③. For this, use the supplied fondue forks.

**i Advice about fondue ingredients:**

- Use a piece of kitchen-roll paper to dab all of the ingredients dry before placing them in the fondue-pot ③.
  - Completely thaw deep-frozen ingredients before placing them into the fondue-pot ③.
7. Place the fork holder ① onto the fondue-pot ③. The fondue forks supplied can be put into the fork holder ①.
  8. Then adjust the temperature regulator ⑥ for the preparation of ...
    - Chocolate fondues at heating level 1-2.
    - Cheese fondues at heating level 2-3.
    - Classical fondues with oil at heating level 4-5.
    - Chinesische fondues with bouillon at heating level 4-5.

## Using the fondue pot for serving and keeping food warm

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If you wish to use the fondue-pot ③ for serving and keeping food warm ...

1. Firstly, turn the temperature regulator ⑥ to heating level 0.
2. Remove the fondue-pot ③ from the thermo-plinth ⑤ and place it on a heat-resistant surface (e.g. a switched-off, completely cooled down hotplate).
3. Remove the power cable ④, first from the wall socket and then from the thermo-plinth ⑤.
4. Place the thermo-plinth ⑤ at the desired location. Ensure that the surface at the location is level, firm and heat-resistant.
5. Insert the power cable ④ first back into the thermo-plinth ⑤ and then into a wall socket.

- Place the fondue-pot ③ with the food to be kept warm onto the thermo-plinth ⑤.
- Turn the temperature regulator ⑥ to heating level 1-2 for the keeping warm of liquid dishes such as soup etc. .

## Cleaning and Care

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### **Attention!**

First of all remove the power cable ④ from the wall socket before cleaning the Electrical Fondue and its components! Otherwise, there is the risk of receiving an electric shock!

### **Attention!**

After using the Electrical Fondue, wait until the thermo-plinth ⑤ and the fondue-pot ③ have cooled down completely! The risk of burns is ever present!

When you have removed the power cable ④ of the Electrical Fondue from the wall socket and the fondue-pot ③ and the thermo-plinth ⑤ have cooled down ...

- Remove the cooking oil from the fondue-pot ③.
- Wash the fondue-pot ③ thoroughly in warm water with a mild dish detergent.
- If necessary, clean the housing of the thermo-plinth ⑤ with a moist sponge.

### **Attention!**

NEVER submerge the thermo-plinth ⑤ in water to clean it! The appliance could become irreparably damaged!

## Storage

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- Remove the power cable ④ from both the wall socket and the thermo-plinth ⑤ when the appliance is not being used.
- Always wait until the thermo-plinth ⑤ and the fondue-pot ③ have cooled down completely before packing the Electrical Fondue and its components away after use.
- For the sake of safety, always store the Electrical Fondue out of the reach of children.

## Troubleshooting

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Should the Electrical Fondue not function or not function correctly ...

- Check to ensure that the power cable ④ is correctly connected to the thermo-plinth ⑤.
- Check to see that the power cable is correctly connected to the wall socket.
- Check to see if the wall socket to which the Electrical Fondue is connected is "live", in that another appliance is connected to it.

If the malfunction cannot be traced back to one of these causes ...

- Remove the power cable from the wall socket and allow the thermo-plinth ⑤ to cool down completely.
- Re-insert the power cable into a wall socket.

Should the malfunction not be corrected by the measures described above, please make contact with one of our service-partners in your locality.



## Disposal

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**Do not dispose of the appliance in your normal domestic waste. This product is subject to the provisions of European Directive 2002/96/EG.**

Dispose of the appliance through an approved disposal centre or at your community waste facility. Observe the currently applicable regulations.

In case of doubt, please contact your waste disposal centre.



Dispose of all packaging materials in an environmentally friendly manner.

## Importer

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KOMPERNASS GMBH  
BURGSTRASSE 21  
44867 BOCHUM, GERMANY

[www.kompernass.com](http://www.kompernass.com)

## Warranty and Service

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You receive a 3-year warranty for this device as of the purchase date. The appliance has been manufactured with care and meticulously examined before delivery. Please retain your receipt as proof of purchase. In the case of a warranty claim, please make contact by telephone with our service department. Only in this way can a post-free despatch for your goods be assured.

The warranty covers only claims for material and manufacturing defects, not for worn parts or for damage to fragile components, e.g. buttons or batteries. This product is for private use only and is not intended for commercial use.

The warranty is void in the case of abusive and improper handling, use of force and internal tampering not carried out by our authorized service branch. Your statutory rights are not restricted in any way by this warranty.

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## Recipes

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### Fondue Bourguignonne

Preparation time: approx. 30 minutes

For four people.

#### Ingredients

- 800 g Fillet of Beef
- 1 jar Pepper gherkins (approx. 190 g)
- 1 jar Pearl onions (approx. 190 g)
- 1 jar Mixed pickles (ca. 220 g)
- some salt
- black pepper from the grinder
- 3/4 l Sunflower seed oil

1. Trim any gristle or sinews from the meat, pat it dry and cut it into cubes of about 3 cm in size. Distribute it onto several plates and place them on the table so that they are easily reachable for everyone.
2. Allow the pepper gherkins, pearl onions and mixed pickles to drain separately then place them into small bowls. Distribute the small bowls and the salt and pepper mills around the table.
3. Heat up the oil as described in the instructions.
4. Spear an individual piece of meat onto a fork. Hang the fork in the fork holder so that the meat is completely covered by the oil.
5. Leave the meat in the fondue pot ③ until it is cooked to the individuals personal taste - rare, medium or well done.
6. After removal, flavour the meat with salt and pepper.

#### ③ **Note:**

Do not hang all of the fondue forks with meat into the fondue pot ③ at the same time. This will cool the oil too quickly and the pores of the meat will not close quickly enough. The meat will be very greasy.

### Fondue Chinoise

Preparation time: approx. 50 minutes

(plus approx. 45 Min. freezing time)

For 4 people

#### Ingredients

- 300 gr. Chicken breast fillet
- 300 gr Veal fillet
- 300 gr Pork fillet
- one large Carrot
- a small stick of Leek
- 40 gr Celery
- a piece of fresh Ginger (4 cm long)
- 1/2 stem of Lemon grass
- 250 gr Spinach
- 250 gr Spring onions
- 1 - 2 Liter Chicken stock
- 3 tablespoons of Dry sherry

#### for the Sauce

- 8 tablespoons of Soya sauce
- 4 very fresh Egg yolks

1. Put all of the meats separately into freezer bags and place them in the freezer for approx. 45 minutes.
2. Afterwards, cut all of the meats into wafer-thin slices and lay them, slightly overlapping, onto a plate.
3. Clean, wash and peel the celery, leek and the carrot. Cut them all into fine strips. Peel and chop the ginger and the lemon grass. Clean and wash the spinach and the spring onions. Lay them both together on a plate.

4. Boil up the chicken stock in the fondue pot ❸. Add the carrot, leek, ginger and lemon grass, then let it all simmer for 10 minutes. Season the broth with sherry.
5. Allot the soya sauce into four small bowls and then whisk an egg yolk into each one. Place the small bowls on the table.
6. Spear the ingredients on the fondue forks and cook them in the broth. When done, dip the tidbits into the soya sauce.

## Neuenburger Cheese Fondue

Preparation time approx. 35 minutes

For 4 people.

- 12 slices of White sandwich bread
- 400 gr Greyerzer
- 200 gr Emmentaler
- 1 Garlic clove
- 300 ml dry White wine (Neuenburger or Fendant)
- 1 tablespoon of Lemon juice
- 2 teaspoons of Edible starch
- 4 cl Kirsch-schnapps
- some grated Nutmeg
- some white pepper from the grinder

1. Cut the white bread into mouth-sized pieces and lay them on a plate. Grate the cheeses and mix them together well. Half the garlic clove and use it to wipe out the fondue pot ❸.
2. Pour the wine and the lemon juice into the fondue pot ❸ and then bring it to the boil. Add the cheese in small quantities at a time and, while stirring constantly, allow it to melt.

3. Blend the Kirschschnapps with the edible starch and then add it into the fondue pot ❸. Stirring constantly (in a figure 8 movement), bring the cheese mixture in the fondue pot ❸ to the boil and then let it cook until it is thick and smooth. Season the cheese fondue with nutmeg and pepper.
4. Turn the temperature down so far that the cheese mixture, during the meal, lightly simmers.
5. Spear the bread cubes on the fondue forks, dip them in the cheese mixture and, with a slight twist, take them back out again. After every dip stir the cheese mixture again so that it remains thick and smooth.

## Fondue with Seafood

Preparation time approx. 50 minutes

For 4 people

Ingredients

- 32 large Prawns (e.g. Gambas)
- 16 wafer-thin slices of Bacon fat
- 600 gr Rosefish fillets
- 400 gr Mussels (closed)
- 2 bunches of smooth Parsley
- 4 Garlic cloves
- 2 Lemons
- 1 ltr Corn oil

1. Peel the scampi. Halve the slices of bacon fat and wrap them around the scampi. Rinse the rosefish under cold flowing water then dab it dry. Cut it into mouth-sized cubes.

2. Wash the mussels, pull the beards out with your fingers and dispose of them. Place the mussels into a pot of boiling water. Allow them to cook until the shells open. Dispose of the mussels that have not opened their shells, these are spoilt. Loosen the mussels from their shells and lay them, together with the rosefish and the scampi, onto a flat dish.
3. Rinse the parsley, shake it dry and chop it into small pieces. Peel the garlic and squeeze it into the parsley. Mix both together carefully and then fill it into several small dishes. Quarter the lemons and distribute them amongst the plates on the table.
4. Heat the oil up in the fondue pot ③ as described in the instructions.
5. Spear single individual pieces of seafood or fish on the fondue forks. Cook them in the oil. Dip the cooked fish pieces or seafood in parsley and sprinkle with some lemon juice.

## Sweet-Sour Fondue

Preparation time: approx. 35 min

For 4 people

### Ingredients

- 600 gr Paprika peppers
- some salt
- 800 gr Pork fillet
- 1 tin of Pineapple pieces (approx. 580 gr)
- 1/4 l White-wine vinegar
- 2 tablespoons of Soya sauce
- 1-2 teaspoons of Edible starch
- 1 teaspoon of Brown sugar
- 3 tablespoons of Chinese chili sauce

1. Halve, clean and wash the paprika peppers and then cut them into mouth-sized pieces. Blanch them for three minutes in boiling saltwater. Dip the pieces in ice-cold water, let them drip off and then place them on a platter.
2. Trim any gristle or sinews from the pork fillet, then cut it into thin strips. Allow the pineapple pieces to drain off in a sieve. Collect the juice and make it up to 375 ml with plain water. Place the pineapple pieces next to the paprika pieces on the platter.
3. Pour the vinegar, the pineapple juice and the soya sauce into the fondue pot ③ and heat it up as described in the instructions. Mix the edible starch with cold water until it is smooth, add it in to the fondue pot ③ and allow everything to boil up briefly. Season the decoction with sugar and chili sauce.
4. Adjust the temperature so that the fluid just lightly simmers.
5. Spear a piece of meat, pineapple piece and paprika cube onto a fondue fork and then place it into the sauce to cook.

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