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# Chocolate fountain

## Fuente de chocolate

**USK CHM 16314 / CHM 32074**  
**120V~ 180W**

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



Front cover page (first page)

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## **(EN) OPERATING INSTRUCTIONS**

### **IMPORTANT SAFEGUARDS**

When using your appliance, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS** carefully before using your appliance.
2. Do not operate the motor without melted chocolate in the bowl. The chocolate acts like a lubricant for the auger and upper part. If the motor is switched on without the chocolate, this could damage the unit.
3. Check that your mains voltage corresponds to that stated on the rating plate of the appliance before using the appliance.
4. Do not unplug by pulling on the cord. To unplug, grasp the plug, not the cord.
5. To protect against electric shock, do not immerse cord, plug or any part of the motor base in water or other liquids. Do not place the motor base in the dishwasher.
6. Never place anything else than the intended ingredients in the base bowl.
7. Close supervision is necessary when used by or near children or infirm persons.
8. Do not leave unit unattended while in use or when plugged into an outlet.
9. Unplug from the outlet when not in use, before removing or fixing parts and before cleaning.
10. Do not operate the appliance with a damaged cord or plug, or after the appliance has been damaged in any manner. If the supply cord or appliance is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
11. The use of attachments that are not recommended or sold by manufacturer may cause, fire electric shock or injury.
12. Do not use outdoors.
13. Never place the appliance on or near a hot surface.
14. To reduce the risk resulting of becoming entangled or tripping over a long cord a short power supply cord is provided.



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15. Do not let the cord hang over edge of a table or counter or touch hot surfaces.
16. Do not use this product for anything other than its intended use. This appliance is for household use only and the appliance should not be used for purposes other than stated in the instructions accompanying this appliance.
17. Avoid contacting moving parts.
18. Do not handle the auger when in motion.
19. Do not assemble the auger or tower while the motor is running. Turn the unit OFF first and unplug from the outlet while assembling pieces.
20. Unplug from outlet when not in use and before removing parts for cleaning.
21. Never use an abrasive sponge or cloth on unit.
22. The marked electrical rating of an extension cord should be at least as great as the electrical rating of the appliance. Electrical extension cords can be used if care is exercised in their use.
23. Keep hands and foreign objects out of the fountain while operating. Check regularly for large chunks of fruit, etc. Falling into the base bowl. These will clog the base of the tower. Chocolate will not flow properly.
24. To operate properly, the unit must be on a flat, level surface.

## SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

### POLARIZED PLUG INSTRUCTIONS

This appliance is equipped with a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit into the polarized outlet only one way. If the plug does not properly fit into the outlet at first, reverse it. If it still does not fit, contact a competent qualified electrician. **Do not attempt to modify the plug in any way.**



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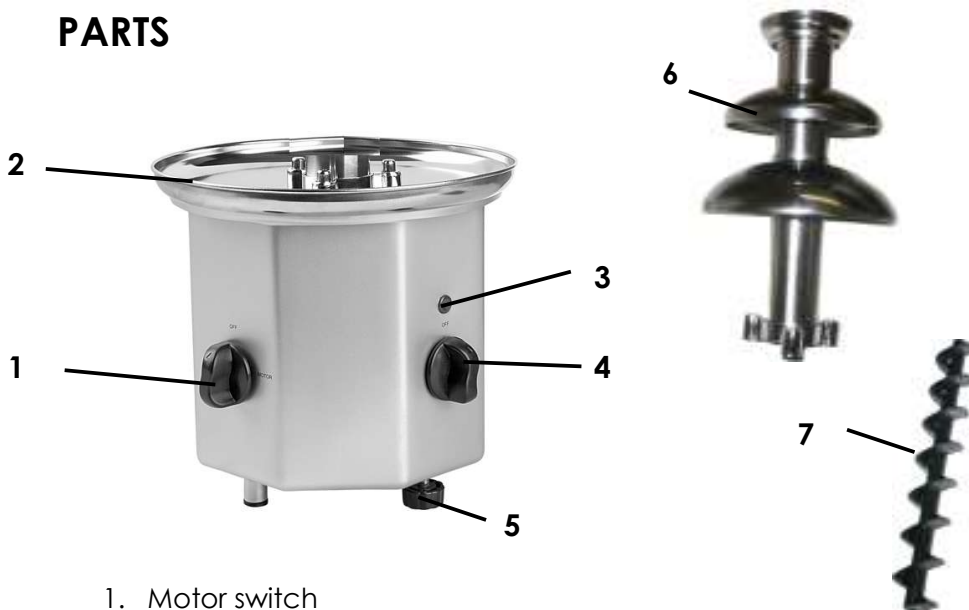
## SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards resulting from becoming entangled in, or tripping over a longer cord.

Extension cords may be used if care is exercised in their use.

- The electrical rating of the extension cord should be at least that of the appliance. If the electrical rating of the extension cord is too low, it could overheat and burn.
- The resulting extended cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over.

## PARTS



1. Motor switch
2. Bowl
3. Pilot light
4. Heater switch
5. Height adjusting screw
6. Tower
7. Auger wheel



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This fountain can be used with a variety of chocolates or sauces. Depending on your taste, you can use milk chocolate, dark chocolate and white chocolate, butterscotch to dip fruit pieces, marshmallows, cookies etc.

## BEFORE THE FIRST USE

- Remove all packaging material and wipe out the base bowl with a damp cloth and dry. Make sure no water penetrates in the motor unit.
- Clean the auger and the tower with soapy water; rinse and dry thoroughly.

## ASSEMBLY

Make sure all switches are in OFF position and that the appliance is unplugged before assembling.

**Never attempt to place the auger or the tower on the base while the motor is running.**

To assemble the appliance, put the auger on the axle in the center of the bowl, and pass the tower over the auger, making sure that the three openings on the bottom of the tower fit in the three pins in the center of the bowl.

To work properly, the surface must be level. If it is not totally level, you can adjust the position of the appliance by turning the height adjusting screw in the adequate direction.

## HOW TO USE

- Once the appliance is correctly assembled, plug it into a wall socket.
- To start, turn the right switch (4) to activate the heater. The pilot light goes on, indicating that the appliance is heating.
- Let the unit warm up for at least 3 to 5 minutes before adding the melted chocolate.
- ***In the meantime, prepare the chocolate as follows:***

Combine 1.7lbs / 27 oz. of chocolate chips with 1 cup of cooking oil (for example canola oil) in a microwave safe bowl. Place bowl in



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microwave, and heat for 2 minutes. Preferably do not heat at full power, but rather use the 50% power setting. Remove and stir chocolate, if chocolate is not completely melted after stirring, cook for an additional 2 minutes or until chocolate is completely melted. The chocolate needs to be completely melted and must be of a thin consistency before pouring into the fountain. This will allow proper flow of the chocolate. To check the consistency of the chocolate, dip a large spoon into the chocolate. The chocolate should flow smoothly off the back of the spoon. If the chocolate is too thick, add more oil.

**CAUTION:** chocolate burns very easily; keep an eye on the chocolate when melting.

**Never** add cold or cool liquids to the melted chocolate in the fountain. This will disrupt and stop the flow of chocolate.

- Once the chocolate is completely melted and is of the proper consistency, pour it into the bowl located at the base of the tower.
- Then turn the motor switch to the ON position. The motor and the heater should now be running at the same time.
- The melted chocolate will be drawn under the tower and pulled up by the auger through the tower tier. The chocolate will then begin to flow to the top of the tower tier and flow evenly over the sides of each tier.
- You can now dip fruit pieces, marshmallows or cookies in the chocolate flow to coat them with melted chocolate.
- **IMPORTANT:** The unit must be level in order for the chocolate to flow evenly and properly. Check the fountain consistently so as to avoid food pieces falling into the chocolate. Food pieces will stop the flow of chocolate.
- To extend the life of the unit be sure to properly follow all cleaning instructions after every use. Make sure the chocolate is flushed from the tower tier while washing the fountain to avoid chocolate build up. Do not apply cleansing abrasives to the fountain or use an abrasive cloth, sponge, scouring pad, or the like on the fountain.



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## CLEANING AND CARE

1. Turn all switches to OFF, unplug the appliance and let it totally cool down before cleaning.
2. Once the parts are completely cooled, carefully remove the tower and auger from the base and wipe off remaining chocolate with paper towels.
3. Thoroughly wash the tower and the auger with warm, soapy water. Rinse and dry thoroughly.
4. Do not wash parts in the dishwasher.  
**NOTE: DO NOT POUR EXCESS CHOCOLATE DOWN THE TOILET, GARBAGE DISPOSAL, OR SINK DRAIN. POUR INTO A DISPOSABLE CONTAINER AND THEN DISCARD INTO GARBAGE.**
5. Carefully pour out as much remaining chocolate from the base bowl as is possible. Use a damp sponge or non-abrasive cloth to wipe out the remainder of the chocolate and to clean the outside of the fountain. **NEVER IMMERSER THE MOTOR BASE IN WATER OR ANY OTHER LIQUID.**

## TROUBLESHOOTING

- Q:** Chocolate is not flowing evenly or is dripping.  
**A:** Unit is not level. Make sure unit is level.
- Q:** Chocolate is too thick.  
**A:** Add vegetable oil to thin the consistency.
- Q:** Chocolate is flowing unevenly but is not sheeting.  
**A:** Unit is not level. Level the unit to ensure proper sheeting.
- Q:** Flow of chocolate is not continuous.  
**A:** Check for pieces of food around the base of the tower. Carefully remove any pieces of food.



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## RECIPE IDEAS

Your appliance can be used as a chocolate fountain, but is also suitable for other ingredients. The following recipes give you an idea of what you can do with your appliance, but of course, there are many other possibilities.

### **Syrup**

Running syrup in your fountain gives the fondue a translucent look.

#### **Ingredients**

8 cups of apricot preserves  
2 cups of butter-flavored syrup  
6 cups of light corn syrup

#### **Preparation**

Simmer all ingredients in a separate saucepan over medium heat for about 5 minutes, stirring frequently. Cool for 10 minutes and then blend in the blender. Strain and cool to room temperature. (thin with hot water if necessary).

When the mixture is ready, pour it in the fountain. Do not switch on the heating function as this might thicken the syrup.

### **Chocolate fondue recipe with Grand Marnier or Cointreau (optional).**

This chocolate fondue recipe can be used without the Grand Marnier or Cointreau, if desired.

#### **Ingredients**

1/3 cup whipping cream  
8 ounces semisweet chocolate, finely chopped  
3 Tablespoons Grand Marnier or Cointreau (optional).

#### **Preparation**

Bring cream to simmer in a saucepan on high heat, and then reduce heat. Add chopped chocolate and 1 Tbsp. Grand Marnier or Cointreau (optional). Whisk until smooth and remove from heat.

Blend in remaining Grand Marnier or Cointreau. When the mixture is ready, pour it in the fountain. Do not switch on the heating function as this might thicken the syrup.





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This chocolate fondue recipe is ideal with bananas, pound cake, strawberries and more.

### **Caramel**

#### **Ingredients**

- 5 cups of liquid caramel
- 1 cup of water

#### **Preparation**

Mix caramel and water in saucepan over low heat and then transfer to the fountain. Caramel naturally thickens as it is heated and worked with. Periodically thin out with water throughout event (approx. every 45 minutes). Caramel should be stirred occasionally in the bowl to help prevent air bubbles from forming

*Suggested dipping items:*

apples, pears, chocolate-covered pretzels, cookies

### **Nacho Cheese**

#### **Ingredients**

- 5 cups of canned nacho cheese
- 1 cup of water

#### **Preparation**

Start with any store-bought liquid nacho cheese. Large cans are available at many wholesale stores.

Mix cheese and water in a saucepan over medium heat. Stir frequently to achieve the correct consistency, and then transfer to the fountain. Add more water as needed

*Suggested dipping items:*

tortilla chips, mini tacos, breadsticks, cocktail sausages

**NOTE: Due to the natural variances in different substances, the fondue curtain will not always flow the same way it does with chocolate.**



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## WARRANTY

We suggest that you complete and return the enclosed Product Registration Card promptly to facilitate verification of the date of original purchase. However, return of the Product Registration Card is not a condition of these warranties. You can also fill this warranty card online, at the following address: [www.KALORIK.com](http://www.KALORIK.com)

This KALORIK product is warranted in the U.S.A. for 1 year from the date of purchase against defects in material and workmanship. This warranty is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance.

During this period, the KALORIK product that, upon inspection by KALORIK, is proved defective, will be repaired or replaced, at Kalorik's option, without charge to the customer. If a replacement product is sent, it will carry the remaining warranty of the original product.

This warranty does not apply to any defect arising from a buyer's or user's misuse of the product, negligence, failure to follow KALORIK instructions noted in the user's manual, use on current or voltage other than that stamped on the product, wear and tear, alteration or repair not authorized by KALORIK, or use for commercial purposes. There is no warranty for glass parts, glass containers, filter basket, blades and agitators, and accessories in general. There is also no warranty for parts lost by the user.

ANY WARRANTY OF MERCHANTABILITY OR FITNESS WITH RESPECT TO THIS PRODUCT IS ALSO LIMITED TO THE ONE YEAR LIMITED WARRANTY PERIOD.

Some states do not allow limitation on how long an implied warranty lasts or do not allow the exclusion of incidental or consequential damages, so the above limitations may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.



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If the appliance should become defective within the warranty period and more than 30 days after date of purchase, do not return the appliance to the store: often, our Consumer Service Representatives can help solve the problem without having the product serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

If this is the case, bring the product, or send it, postage prepaid by the user (all Kalorik customers are responsible for the initial shipment back to the warranty center), along **with proof of purchase** and indicating a **return authorization number** given by our Consumer Service Representatives, to the authorized KALORIK Service Center (please visit our website at [www.KALORIK.com](http://www.KALORIK.com) or call our Customer Service Department for the address of our authorized KALORIK Service Center).

If you send the product, please include a letter explaining the nature of the claimed defect.

If you have additional questions, please call our Consumer Service Department (please see below for complete contact information), Monday through Friday from 9:00am - 6:00pm (EST). Please note hours are subject to change.

If you would like to write, please send your letter to:

**KALORIK Consumer Service Department**

Team International Group of America Inc.  
1400 N.W 159th Street, Suite 102  
Miami Gardens, FL 33169 USA

Or call:

Toll Free: +1 888-521-TEAM / +1 888-KALORIK

**Only letters can be accepted at this address above. Shipments and packages that do not have a return authorization number will be refused.**



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## **(SP) MANUAL DE INSTRUCCIONES**

# **CONSEJOS DE SEGURIDAD**

Cuando use algún aparato eléctrico siempre deben seguirse precauciones básicas de seguridad incluyendo las siguientes:

1. **LEA DETENIDAMENTE** el modo de empleo antes de la utilización de su aparato.
2. No ponga nunca la base en marcha sin chocolate derretido en el depósito. El chocolate ejerce acción como lubricante para el depósito y la parte superior. Cuando el motor está en funcionamiento sin el chocolate, le podría causar daños.
3. Antes de utilizar el aparato, compruebe que el voltaje de la red eléctrica coincide con el indicado en la placa de datos técnicos del aparato.
4. No lo desconecte tirando del cordón eléctrico. Para desconectarlo, tome la clavija, no el cordón eléctrico.
5. Para protegerse contra una descarga eléctrica, no sumerja la base o el enchufe en agua o en otros líquidos. No introduzca nunca el bloque del motor en el lavavajillas.
6. Nunca trate de colocar otra cosa que no sean los ingredientes adecuados en el depósito.
7. Ponga mucha atención cuando lo usen niños o personas discapacitadas.
8. No deje nunca su aparato sin vigilancia cuando esté en marcha.
9. Desconecte el aparato de la toma de corriente cuando la unidad no se encuentre en uso, o para montar o desmontar accesorios o antes de limpiarla.
10. No opere este y ningún aparato si el cable o el enchufe están quemados o dañados, o después de que el aparato ha funcionado inadecuadamente, se ha caído o ha sido dañado en cualquier manera. Si el cable o el aparato están quemados o dañados, deben ser reemplazados por el fabricante o por un centro de servicio autorizado o por una persona similar calificada.
11. El uso de accesorios o aditamentos que no sean los recomendados por el fabricante pueden causar incendios, descargas eléctricas o lesiones.



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12. No lo use en exteriores.
13. No utilice el aparato cerca de fuentes de calor.
14. El cable de alimentación del aparato es un cable corto a fin de disminuir el riesgo de accidentes (caídas al tropezar con él, etc.)
15. No permita que el cable cuelgue de la orilla de la mesa o del mostrador o toque las partes calientes.
16. No use este aparato más que para lo que ha sido diseñado.
17. Evite el contacto con las partes móviles.
18. No toque la barrena cuando esté en movimiento.
19. No desmonte nunca la barrena o la parte superior cuando el motor esté en funcionamiento. Apague el aparato y desenchúfelo antes de montar las partes.
20. Desconecte el aparato de la toma de corriente cuando la unidad no se encuentre en uso, para montar o desmontar accesorios o antes de limpiarla.
21. No utilice nunca una esponja abrasiva para limpiar el aparato.
22. Asegúrese de que el nivel eléctrico del cable de extensión es igual o mayor que el indicado.
23. Mantenga sus manos y otros objetos extraños fuera de la fuente cuando está en funcionamiento. Verifique regularmente cuando están colocados pedazos de gran tamaño de frutas o otros ingredientes dentro del depósito. Podría atascar la base de la parte superior. El chocolate no podrá fluir correctamente.
24. Para que funcione correctamente, el aparato tiene que estar instalado sobre una superficie plana.

## **GUARDE ESTAS INSTRUCCIONES SOLAMENTE PARA USO DOMESTICO**



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## INFORMACIÓN SOBRE EL ENCHUFE POLARIZADO

Para reducir el riesgo de choque eléctrico, este aparato tiene un enchufe polarizado (una pata es más ancha que la otra). Como medida de seguridad, este enchufe calza en el tomacorriente polarizado de una sola manera. Si el enchufe no cabe totalmente en el tomacorriente, gire el enchufe. Si aun así no calza, consulte a un servicio técnico cualificado. **No intente anular esta característica de seguridad.**

## INSTRUCCIONES DEL CABLE

El cable de alimentación del aparato es un cable corto a fin de disminuir el riesgo de accidentes (caídas al tropezar con él, etc.) Puede utilizar un alargador si es necesario.

- Asegúrese de que el nivel eléctrico del cable es igual o mayor que el indicado. Una extensión con un bajo nivel eléctrico correría el riesgo de sobrecalentarse y de estropearse.
- Para evitar riesgos colocar de forma tal que los niños no puedan jalarlo o tropezar con él. Que no arrastre nunca por el suelo.



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## COMPONENTES



1. Interruptor del motor
2. Depósito
3. Testigo luminoso
4. Interruptor para el calentamiento
5. Tornillo de ajuste de la altura
6. Parte superior
7. Barrena

Esta fuente puede ser utilizada con varios tipos de chocolate y mezclas.

Según el sabor que desea obtener, utilice chocolate de leche, chocolate blanco o negro, bombón de merengue blando, galletas etc.

## ANTES DE LA PRIMERA UTILIZACIÓN

- Desembale el aparato y limpie el depósito de la base con un paño humedecido. Asegúrese de que no entre agua en el bloque del motor
- Limpie la barrena y la parte superior con agua jabonosa, enjuague las partes y séquelas.



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## MONTAJE

Asegúrese de que los interruptores estén en la posición apagada y de que el aparato esté desenchufado antes de montar las partes.

**No intente nunca montar la barrena o la parte superior sobre la base cuando el motor está en funcionamiento.**

Para montar el aparato, ponga la barrena en el eje en el centro del depósito y ponga la parte superior alrededor de la barrena. Compruebe que las tres clavijas del depósito entran en los tres agujeros de la parte superior.

El aparato tiene que estar sobre una superficie plana para funcionar correctamente. Si la superficie no está totalmente plana, puede ajustar el equilibrio del aparato girando el tornillo de ajuste.

## USO

- Cuando el aparato este montado correctamente, puede enchufarlo.
- Para empezar, gire el interruptor de calentamiento (4) para encender esta función. El testigo luminoso se enciende, indicando que el aparato calienta.
- Déjelo calentar durante 3-5 minutos antes de añadir el chocolate derretido.
- **Mientras tanto, prepare el chocolate como sigue:**

Añada 1.7lbs de chocolate rayado con una cuchara de aceite de cocina (por ejemplo, aceite de canola) en el recipiente del microondas. Ponga el recipiente en el microondas (de preferencia no utilice la potencia máxima sino la media) y recalientelo durante 2 minutos para que se derrita el chocolate. Remuévalo y si el chocolate no esta derretido completamente vuelva a colocarlo durante otros 2 minutos. El chocolate necesita ser derretido completamente para tener una consistencia fluida antes de echarlo en la fuente. Para comprobar su consistencia sumerja una cuchara ancha en el chocolate. El chocolate debe escurrirse lentamente de la cuchara. Si el chocolate es demasiado espeso, añada más aceite.





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**PRECAUCIÓN:** el chocolate se quema muy rápidamente, esté pendiente del chocolate durante su derretimiento.

**Nunca** añada líquidos fríos al chocolate derretido en la fuente. Le podría afectar para la buena fluidez del chocolate.

- Una vez que el chocolate esté derretido, teniendo una buena consistencia, viértalo en el depósito de la base.
- Ponga el interruptor del motor en la posición encendida. Ahora el motor y la función de calentamiento funcionan simultáneamente.
- El chocolate está colocado en el depósito y será jalado por vía de la barrena para arriba haciendo que el chocolate surja por la parte superior.
- Se pueden sumergir pedazos de frutas, bombón de merengue blando o galletas en el chocolate derretido.
- **IMPORTANTE** el aparato tiene que estar a buen nivel para que el chocolate pueda fluir correctamente.
- Verifique la fuente constantemente para así evitar que se caigan pedazos de alimentos en el chocolate. Esos pedazos pueden hacer que la fluidez no sea buena.
- Para extender la vida del aparato, siga las instrucciones de limpieza. Asegúrese que todo el chocolate sea quitado de la parte superior para evitar que el chocolate obstruya. No utilice esponjas o trapos abrasivos.

## LIMPIEZA Y MANTENIMIENTO

1. Ponga los interruptores en la posición apagada y deje enfriar el aparato antes de limpiarlo.
2. Una vez que los componentes sean enfriados, saque con precaución la parte superior y el depósito de su base y quite el chocolate restante con una servilleta.
3. Limpiar la parte superior y el depósito con agua caliente. Déjelo escurrir y séquelo bien.
4. No introduzca nunca las partes en la lavavajillas.

**AVISO:** NUNCA DEBEN BOTAR EL CHOCOLATE EN EL ESCUSADO O EN UN DESAGÜE. BÓTELO EN EL RECIPIENTE DE BASURA PREVISTO PARA ESO.



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5. Quite lo más posible los restos de chocolates de la base del depósito. Utilice un trapo húmedo o textil que no sea abrasivo para poder quitar los restos de chocolates y limpiar la parte exterior de la fuente. **NO SUMERJA NUNCA EL BLOQUE DEL MOTOR EN AGUA O CUALQUIER OTRO LIQUIDO.**

## PROBLEMAS Y SOLUCIONES

**P:** El chocolate no tiene suficiente fluidez o no gotea.

**R:** El aparato no tiene el buen nivel. Asegúrese que tenga su buen nivel plano.

**P:** El chocolate es demasiado espeso.

**R:** Añade aceite vegetal para blandearlo.

**P:** El chocolate tiene su fluidez pero no cae haciendo una cortina.

**R:** El aparato no está a nivel correcto. Asegúrese que esté a nivel correcto para que caiga haciendo una cortina.

**P:** El flujo del chocolate no es constante.

**R:** Verifique los pedazos de alimentos alrededor de la base de parte superior. Quitar con precaución los pedazos de alimentos.



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## IDEAS DE RECETAS

El aparato puede ser utilizado como fuente de chocolate pero se puede utilizar para otros ingredientes. Las siguientes recetas, entre muchas otras, le darán una idea de lo que podrá hacer con la fuente.

### **Jarabe**

El jarabe en la fuente le da una apariencia transparente.

#### **Ingredientes**

8 tazas de duraznos  
2 tazas de jarabe con sabor a mantequilla  
6 tazas de jarabe de elote

#### **Preparación**

Cocer todos los ingredientes en un recipiente aparte y ponerlo a cocer a fuego medio durante 5 minutos agitándolo. Dejarlo enfriar durante 10 minutos y ablandarlo con una batidora de vaso. Volver a dejarlo hasta que tenga la temperatura ambiente. Cuando esté listo, echarlo en la fuente. No prender la función del interruptor para el calentamiento, podría volver a espesarse.

### **La receta de fondue de chocolate con Grand Marnier o Cointreau (opcional)**

La receta para la fondue de chocolate puede ser hecho sin Grand Marnier o Cointreau.

#### **Ingredientes**

1/3 taza de crema de nata  
8 onzas de chocolate dulce molido.  
3 cucharas de Grand Marnier o Cointreau.

#### **Preparación**

Llevar a cocción a fuego alto la crema en una olla, después reducir la cocción. Añadir el chocolate molido con una cucharada De Grand Marnier o Cointreau (opcional).



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Batir el Grand Marnier o el Cointreau. Cuando esté listo, échelo en la fuente. No prender la función del interruptor para el calentamiento, se podría volver a espesar.

La receta de fondue de chocolate queda perfecta con bananas, cake, fresas y más.

### **Caramelo**

#### **Ingredientes**

- 5 cucharas de caramelo líquido
- 1 cuchara de agua

#### **Preparación**

Mezclar el caramelo con el agua en una olla a fuego bajo y pasarlo a la fuente. El caramelo se espesa una vez caliente. El caramelo se endurece naturalmente en cuanto se calienta es porque le aconsejamos añadir agua regularmente durante el funcionamiento. (Aproximadamente cada 45 minutos) Hay que darle vuelta al caramelo para evitar la formación de burbujas.

*Sugerencia de ingredientes:*

Hay posibilidad de añadir: manzanas, peras, rosquillas, galletas...

### **Queso nacho**

#### **Ingredientes**

- 5 cucharas de queso nacho
- 1 cucharada de agua

#### **Preparación**

Empezar con cualquier queso nacho que haya comprado en uno de los supermercados Mezclar a fuego medio el queso con el agua en una olla. Remover con frecuencia de manera a obtener una buena consistencia

*Sugerencia para botanas*

Tortillitas, taquitos, barra de pan, salchichas para cócteles

**AVISO : Debido a la utilización de sustancias diferentes, la cortina de fondue no fluirá de la misma manera que el chocolate.**



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derechos que varían de un estado a otro y algunos derechos pueden variar de un estado a otro.

Si el aparato tuviera un defecto durante el periodo de garantía y / o más de 30 días después de que se compró, no devuelva el aparato en la tienda donde le compró: a menudo, nuestro Servicio al Consumidor puede ayudar a resolver el problema sin que el producto tenga que ser reparado. Si hace falta una reparación, uno de nuestros representantes puede confirmar si el producto está bajo garantía y dirigirle al servicio post-venta más próximo.

Si fuera el caso, traiga el producto (o envíelo, correctamente franqueado) con la **prueba de compra** que mencione **el número de autorización de devolución** indicado por nuestro Servicio al Consumidor, al servicio post-venta KALORIK más próximo. (Visite nuestra web [www.KALORIK.com](http://www.KALORIK.com) o llame al Servicio al Consumidor para obtener la dirección del Servicio post-venta KALORIK exclusivo más próximo).

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Si tiene preguntas adicionales, por favor llame al Servicio al Consumidor (véase abajo para los datos completos), de lunes a viernes, de las 9 a las 18 (EST). Note que las horas pueden ser modificadas.

Si quiere escribirnos, puede hacerlo a la dirección siguiente:

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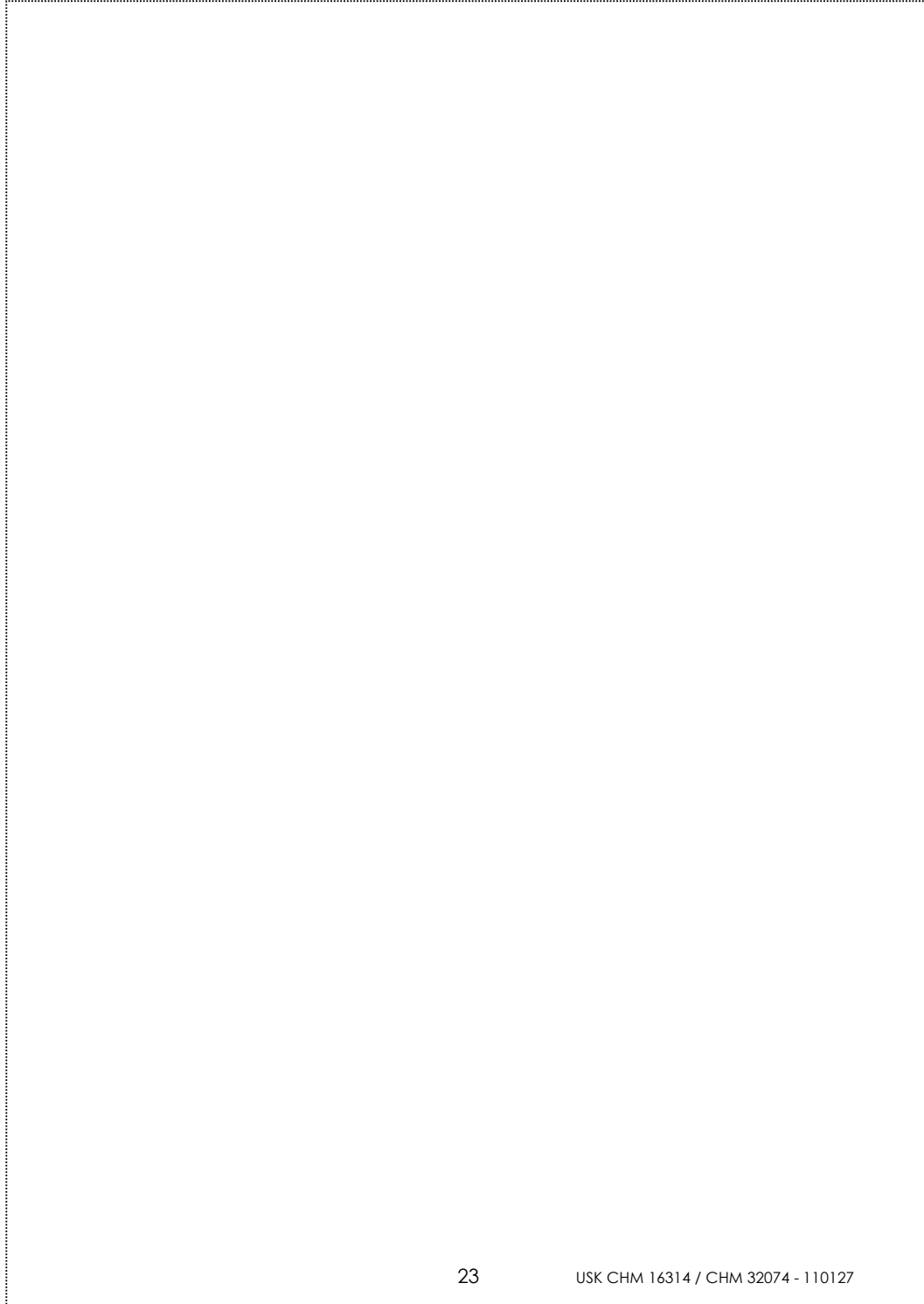
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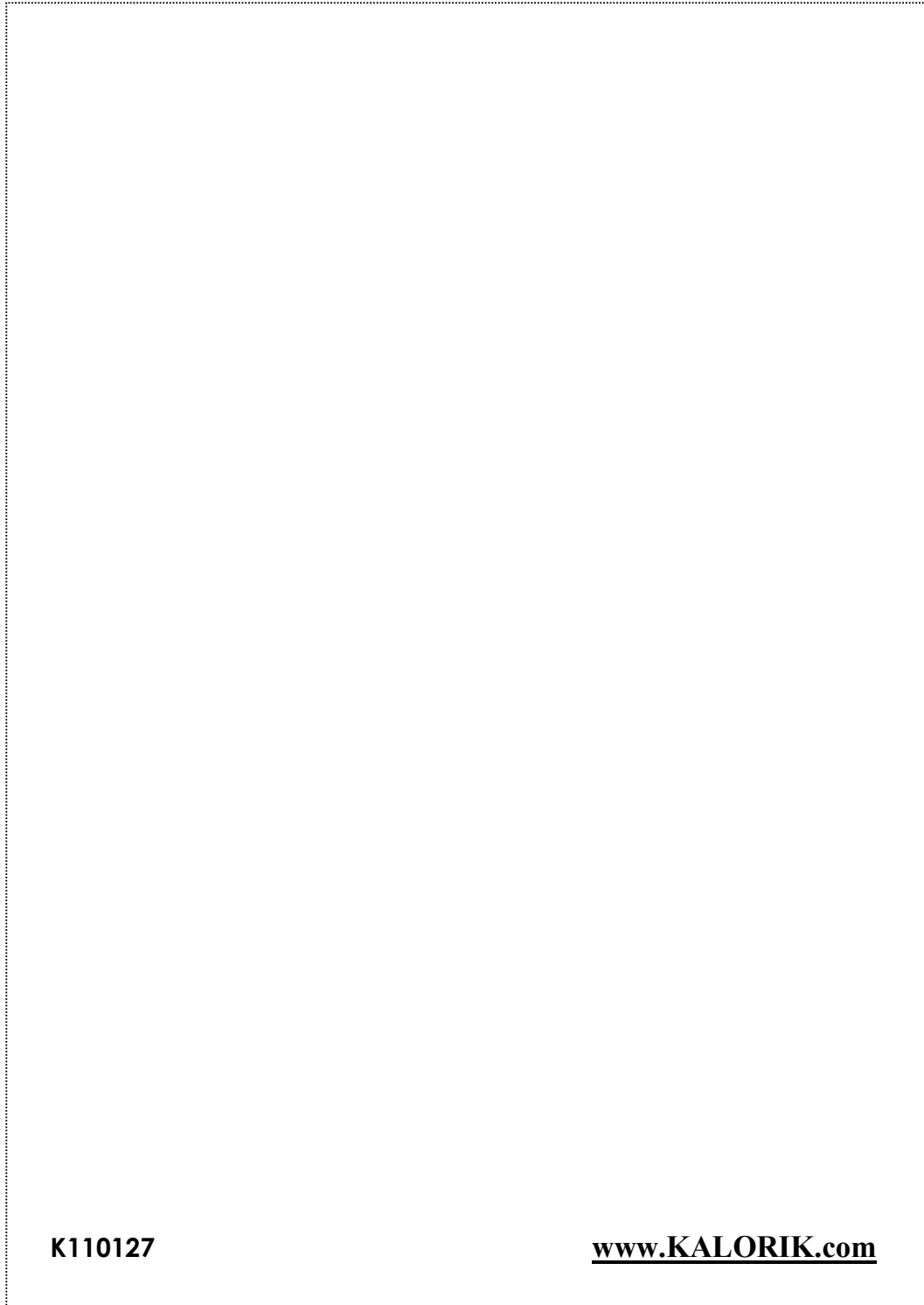
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