



FD300

Electric Fondue Pot



Owner's Guide

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not immerse cord or plugs in water or other liquid.
4. Close supervision is necessary when any appliance is used near children. This appliance is not to be used by children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to Rival® (see warranty) for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Rival® may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over the edge of counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving fondue containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn control to "OFF," then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Be sure handles are properly assembled to bowl and locked in place.

SAVE THESE INSTRUCTIONS

This appliance is for **HOUSEHOLD USE ONLY**. No user-serviceable parts inside. Power Unit never needs lubrication. Do not attempt to service this product. A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used with care. However, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the fondue. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over intentionally.

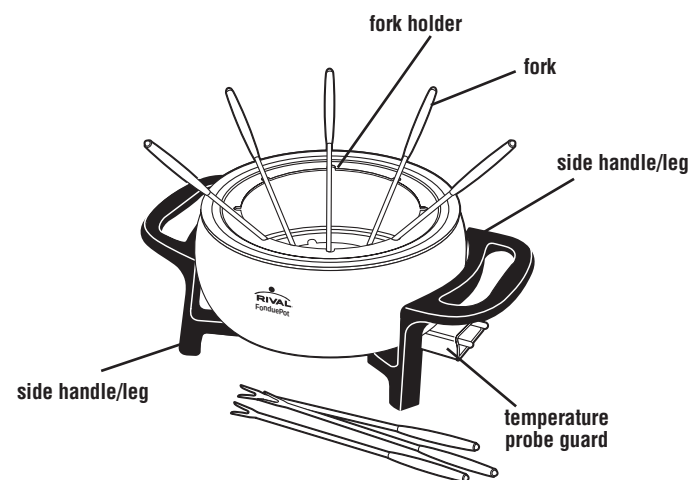
Use only model ETC-1 temperature control probe.

POLARIZED PLUG



This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

KNOW YOUR FONDUE



PREPARING YOUR FONDUE FOR USE

- Wash FONDUE POT, FORK HOLDER and FORKS in hot, soapy water. Rinse thoroughly and dry. **CAUTION:** Do not wash or immerse the TEMPERATURE CONTROL PROBE.
- Before using the skillet for the first time, condition the non-stick cooking surface by lightly brushing the cooking surface with vegetable oil. Heat, uncovered, to 300°F. Turn to "OFF" and cool completely. Wipe away excess oil.

HOW TO USE YOUR FONDUE

1. Set FONDUE POT on a flat, dry, heat-resistant surface.
2. Set TEMPERATURE CONTROL PROBE to "OFF" and plug probe into TEMPERATURE PROBE GUARD. Plug cord into 120 Volt AC outlet.
3. Preheat if necessary (follow directions in recipe being used). Turn TEMPERATURE PROBE DIAL to desired temperature. INDICATOR LIGHT will go off when selected temperature is reached. During cooking, the light will cycle "ON" and "OFF" to indicate that the temperature is being regulated.
4. Use the FONDUE FORKS to spear foods for cooking or dipping. Be careful not to scratch the non-stick surface when placing FORKS in FONDUE POT. **NOTE:** When ingredients are stirred in the FONDUE POT, use plastic, nylon or wooden utensils to prevent damage to non-stick surface.
5. After cooking or serving, turn TEMPERATURE PROBE DIAL to "OFF". Unplug cord from wall outlet. After FONDUE POT has cooled, remove TEMPERATURE CONTROL PROBE.

HOW TO USE YOUR FONDUE WITH OIL

CAUTION: Extreme caution must be used when moving fondue containing hot oil or other hot liquids. It is not recommended to cook with hot oil when children are present.

1. Be sure FONDUE POT is completely dry before filling with oil.
2. Place FONDUE POT on a flat, dry, heat-resistant surface. **CAUTION:** Some spattering of oil will occur during cooking.
3. Fill FONDUE POT with 3½ cups of vegetable oil. **NOTE:** Do not use more than 3½ cups of oil. Do not use butter, margarine, lard or shortening in place of vegetable oil. Never add water or any other liquid to oil.
4. Place FORK HOLDER on top edge of FONDUE POT. The coated side should be up. Use to hold FONDUE FORKS while cooking oil. **CAUTION:** Do not use more than 8 FONDUE FORKS at one time when cooking in hot oil. The fork holder may also prevent some of the spattering during cooking. **NOTE:** Do not place a cover over the FONDUE POT when heating oil or cooking in oil.
5. Remove ice crystals or excess water on food before cooking in oil by blotting with a paper towel.
6. After cooking, turn TEMPERATURE PROBE DIAL to "OFF". Allow FONDUE POT and FORK HOLDER to cool completely before moving or cleaning.

IMPORTANT POINTS

- Do not fill FONDUE POT with more than 3½ cups of oil.
- Do not move FONDUE POT when it contains hot oil or food.
- Always use hot pads when handling a hot FONDUE POT.
- To prevent permanent scratches to non-stick coating, do not use metal utensils. Use plastic, nylon or wooden utensils.
- When using FONDUE FORKS in the FONDUE POT, be careful not to scratch the non-stick surface.
- Do not immerse TEMPERATURE CONTROL PROBE or cordset in water or other liquids.
- Use only on heat-resistant surfaces.
- Do not use more than eight FONDUE FORKS when cooking in hot oil.

IDEAS FOR USE

- Prepare cheese sauce for Macaroni and Cheese.
- Melt chocolate or almond bark in FONDUE POT for making covered peanuts and pretzels.
- Use FONDUE POT (on "WARM" setting) to keep cooked food warm for serving.
- Prepare cooked pudding and pie filling. Set TEMPERATURE PROBE DIAL to "SIMMER".
- Heat canned convenience foods such as chili, stew, soup or spaghetti.
- Prepare cooked breakfast cereals, such as Oatmeal or Cream of Wheat®.

HOW TO CLEAN YOUR FONDUE

1. After FONDUE POT has cooled, turn TEMPERATURE PROBE DIAL to "OFF". Unplug cord from wall outlet. Remove TEMPERATURE CONTROL PROBE. Do not add cold water or immerse pot in water when hot. **CAUTION:** Do not immerse TEMPERATURE CONTROL PROBE or cordset in water or other liquids. Wipe with a damp cloth and dry.
2. Thoroughly wash FONDUE POT and FORK HOLDER in hot, soapy water or automatic dishwasher. Rinse thoroughly and dry. To remove stubborn stains, use a non-abrasive cleaner or a non-metal cleaning pad. **CAUTION:** Do not use metal scouring pads or harsh scouring powders.
3. Wash FONDUE FORKS in hot, soapy water or automatic dish washer. Rinse and dry thoroughly.
4. In time, the non-stick surface may discolor. This is normal and will not seriously alter the release properties. To remove any discoloration, use a cleaner for non-stick finishes such as Dip-It® coffee pot destainer. Pour destainer into pot. Allow to boil 1 minute. Cool. Rinse with clean water. **NOTE:** Recondition non-stick surface before using again (See page 4).

RECIPES

FONDUE BOURGUIGNONNE

¼ to ½ pound beef sirloin or tenderloin per person 3½ cups vegetable oil

Trim excess fat from meat and cut into 1-inch cubes. Let stand at room temperature 30 minutes. Blot dry with a paper towel.

Pour 3½ cups oil into Fondue Pot. Place fork holder on pot. Turn temperature dial to 350°F and heat until light goes out.

For serving, spear one cube and gently place in hot oil. Cook until browned and to desired doneness: 1 minute for rare, 2 minutes for medium, 3 minutes for well done. Serve with Spicy Chile Sauce (see below) or sauce of your choice.

SPICY CHILE SAUCE

¾ cup chili sauce 2 teaspoons tarragon vinegar
3 tablespoons chopped onion 1 teaspoon brown sugar
3 tablespoons lemon juice Dash hot pepper sauce
2 teaspoons oil ¼ teaspoon dry mustard
2 cloves garlic, mashed ¼ teaspoon salt

Combine all ingredients in a small saucepan. Heat to boiling. Reduce heat; simmer about 5 minutes. Serve at room temperature. **Yield: 1¼ cups**

MARINATED PORK FONDUE

¾ cup vegetable oil ½ teaspoon salt
3 tablespoons lemon juice ½ teaspoon chili powder
1½ tablespoons A1 Worcestershire® sauce ½ teaspoon dry mustard
1½ tablespoons tarragon vinegar 2 to 3 pound pork roast or tenderloin
1 tablespoon sugar 3½ cups vegetable oil
1 clove garlic, minced

In a bowl, combine all ingredients except roast and 3½ cups oil. Trim excess fat from pork and cut into 1-inch cubes. Place pork cubes in a glass or plastic container. Pour marinade over cubes. Cover; refrigerate and allow to marinate at least 3 hours or overnight. Thirty minutes before serving, drain pork cubes and blot dry.

Pour 3½ cups oil into Fondue Pot. Place fork holder on pot. Turn temperature dial to 350°F and heat until light goes out.

For serving, spear a cube and gently place in hot oil. Cook until browned and cooked through (about 2 minutes).

ORIENTAL BEEF BROTH FONDUE

¼ to ½ pound beef sirloin or flank steak per person ¼ cup sherry
1 14 ½-ounce can beef broth 3 green onions, sliced
¼ cup soy sauce 1 clove garlic, minced
¼ teaspoon ground ginger

RECIPES

Slice beef thinly into bite-size pieces. Let stand at room temperature 30 minutes. Blot dry with paper towel before serving.

Combine remaining ingredients and pour into Fondue Pot. Place fork holder on pot. Turn temperature dial to 350°F and bring to a boil.

For serving, spear a slice of beef and place in boiling liquid. Cook 2 to 3 minutes or to desired doneness. **Note:** Do not use more than 8 fondue forks in broth at one time.

NIPPY FRANKS

1½ cups catsup 1 cup brown sugar
½ cup barbecue sauce ½ teaspoon Worcestershire sauce
¼ cup bourbon 1 16-ounce package cocktail sausages

Combine first five ingredients in Fondue Pot. Add sausages. Turn temperature dial to Simmer. Cook 15 to 20 minutes (until heated through). Turn to Warm for serving.

SEAFOOD FONDUE

½ to 1 pound salmon or other fish ½ to 1 pound shrimp,
cut into ¾ -inch pieces peeled and deveined
½ to 1 pound scallops 3½ cups vegetable oil

Pour 3½ cups of oil into Fondue Pot. Place fork holder on pot. Turn temperature dial to 375°F and heat until light goes out.

For serving, spear a piece of seafood and gently place in hot oil. Cook until edges are brown (about 1 to 2 minutes).

Serve with Horseradish Sauce (see below) or other sauces of your choice.

HORSERADISH SAUCE

1 cup sour cream ¼ teaspoon Worcestershire sauce
3 teaspoons prepared horseradish ½ teaspoon salt
1 teaspoon lemon juice ½ teaspoon pepper

Stir together all ingredients. Chill in refrigerator. **Yield: 1 cup**

TEMPURA

¾ cup flour ¼ cup flat beer
½ teaspoon salt 3½ cups vegetable oil
½ teaspoon pepper ¼ teaspoon pepper
1 tablespoon vegetable oil Bite-size meat or vegetables
1 egg, separated (see box below)

Combine flour, salt and pepper in a mixing bowl. Add 1 tablespoon oil, egg yolk and beer; stir until smooth. Beat egg white until stiff peaks form; gently fold into batter. Pour 3½ cups oil into Fondue Pot. Place fork holder on pot. Turn temperature dial to 375°F and heat until light goes out. For serving, spear a piece of meat or vegetable, dip into batter and gently place in hot oil. Cook until golden brown and crispy (about 3 to 4 minutes). Serve with soy sauce, sweet and sour sauce or hot mustard.

RECIPES

SUGGESTED TEMPURA FOODS

- Cooked Chicken, Cubed
- Shrimp, Shelled and Deveined
- Zucchini or Yellow Squash, Sliced
- Cauliflower or Broccoli Flowerettes
- Lobster, Shelled
- Scallops
- Carrots, Sliced
- Mushrooms
- Cocktail Onions

MEXICAN CHEESE DIP

2 pounds Kraft Velveta® pasteurized process cheese spread
1 10-ounce can diced tomatoes and green chilies

1 pound sausage, medium spice, browned and drained

Combine cheese and tomatoes in Fondue Pot. Turn temperature dial to Warm. Stir occasionally until cheese is melted. Add browned sausage. Serve with tortilla or corn chips. **Yield: 1 quart**

SWISS CHEESE FONDUE

1 clove garlic, halved
¾ cup milk
1 pound Swiss cheese, grated
3 tablespoons flour
¾ cup dry white wine, warmed

½ teaspoon pepper (optional)
½ teaspoon ground nutmeg (optional)
½ teaspoon paprika (optional)
1 loaf Italian or French bread cut into 1-inch cubes

Rub inside of Fondue Pot with garlic. Add milk to pot. Turn temperature dial to Simmer. Bring milk to a simmer. Combine cheese and flour; stir into milk using a figure-8 motion. Stir constantly until cheese is melted. Slowly stir in wine. Turn temperature dial to Warm. Sprinkle with pepper, nutmeg and paprika.

To serve, spear bread cubes and dip into cheese. **Yield: 3 cups**

HEARTY FONDUE

2 8-ounce packages cream cheese, cubed
½ cup milk
¼ finely chopped onion
1 clove garlic, minced

8 ounces sour cream
2 2 ½-ounce packages dried beef, cut in pieces
1 teaspoon dry mustard powder

Place cream cheese and milk in Fondue Pot. Turn temperature dial to Warm. Stir until cheese is melted. Add remaining ingredients and stir to blend. Serve with cubes of French bread or crackers. If fondue thickens, add 1 to 2 tablespoons milk to thin.

Yield: 1 quart

RECIPES

FRIED CHEESE

¾ cup flour
1 cup fine, dry Italian bread crumbs
4 eggs, well beaten

1 pound mozzarella cheese, cut into 1-inch cubes
¾ cups vegetable oil

Thirty minutes before serving, combine flour and bread crumbs in a bowl. Dip cheese cubes in egg. Roll cubes in flour/crumb mixture. Dip in egg again and reroll in flour mixture. Place on a tray, cover with wax paper and place in refrigerator to chill.

Pour ¾ cups oil into Fondue Pot. Place fork holder on pot. Turn temperature dial to 375°F and heat until light goes out.

For serving, spear a cube of cheese and gently place in oil. Cook until golden brown. Serve with spaghetti or picante sauce.

CHOCO-SCOTCH FONDUE

¾ cup milk
6 ounces butterscotch chips
6 ounces semi-sweet chocolate chips

1 14-ounce can sweetened condensed milk
1 teaspoon vanilla

Combine milk and chips in Fondue Pot. Set temperature dial to Warm. Stir until chips are melted. Add sweetened condensed milk and vanilla. Stir to combine.

Serve with pieces of angel food, sponge or pound cake, marshmallows or fresh fruit tidbits. **Yield: 2½ cups**

CHOCOLATE DESSERT FONDUE

12 1-ounce milk chocolate candy bars, broken
¾ cup milk

10 large marshmallows
¼ cup whipping cream

Place chocolate bars and milk in Fondue Pot. Turn temperature dial to Warm. Stirring constantly, add marshmallows until melted. Gradually add whipping cream.

Serve with fruit pieces, pound or angel food cake. **Yield: 3 cups**

FRUIT DIPPERS

- Berries
- Bananas
- Cherries
- Grapes
- Oranges
- Peaches
- Pineapple
- Kiwi
- Apples

RECIPES

FRIED STRAWBERRIES

1 pound fresh strawberries
1 cup flour
2 teaspoons sugar
2 eggs, beaten
1/2 cup milk
1 tablespoon oil
3/2 cups vegetable oil

Wash and stem strawberries; set aside. In a medium bowl, combine flour and sugar. In another bowl, combine eggs, milk and oil. Add to flour mixture; stir until smooth.

Pour 3/2 cups oil into Fondue Pot. Place fork holder on pot. Turn temperature dial to 375°F and heat until light goes out.

For serving, spear a berry, dip into batter and gently place in oil. Cook 1 minute or until lightly browned. Serve with Honey-Almond Cream (see below).

HONEY-ALMOND CREAM

4 ounces soft cream cheese
1 tablespoon sugar
1 tablespoon honey
1/2 teaspoon almond extract

In a small bowl, combine all ingredients and stir until well blended. Serve as a dip with Fried Strawberries. **Yield: 1 cup**

STRAWBERRY SAUCE

2 10-ounce packages frozen, sliced strawberries, thawed, juice reserved
1 tablespoon cornstarch
2 tablespoons sugar

Reserve 1/2 cup juice from strawberries. Set strawberries aside. Pour juice into Fondue Pot. Combine cornstarch and sugar. Add to juice in Fondue Pot.

Turn temperature dial to Simmer. Cook, stirring constantly until thickened. Stir in strawberries. Reduce heat to Warm.

Serve with fruit pieces, pound or angel food cake. **Yield 1 1/2 cups**

PEACH SAUCE

1 16-ounce can peach halves
in heavy syrup
1 teaspoon cornstarch
1/2 teaspoon cinnamon
1/2 teaspoon vanilla

In blender container, combine undrained peaches, cornstarch and cinnamon. Cover and blend until smooth. Pour into Fondue Pot. Turn temperature dial to Simmer. Cook, stirring constantly until bubbly. Reduce heat to Warm. Serve over ice cream or angel food cake. **Yield 1 1/2 cups**

VANILLA-ORANGE CREAM

2 10-ounce packages vanilla chips
1/2 cup whipping cream
1 tablespoon orange liqueur

Place vanilla chips and whipping cream in Fondue Pot. Turn temperature dial to Warm. Stir constantly until chips are melted. Add liqueur.

Serve with pieces of fruit or cake. **Yield 2 1/2 cups**

-10-

RECIPES

BASIC WHITE SAUCE

	THIN	MEDIUM	THICK
Tablespoon(s) butter or margarine	1	2	3
Tablespoon(s) all-purpose flour	1	2	3
cup(s) milk	1	1	1
teaspoon(s) salt	1/4	1/4	1/4
teaspoon(s) pepper	1/8	1/8	1/8

Place butter in Fondue Pot. Turn temperature dial to Simmer and allow butter to melt. Add flour and stir until smooth. Cook 1 minute, stirring constantly. Gradually add milk. Cook, stirring constantly, until thickened and bubbly. Stir in salt and pepper.

Yield: 1 cup

BASIC WHITE SAUCE VARIATIONS

CHEESE SAUCE

Stir in 1 cup (4 ounces) grated cheese (Cheddar, Swiss, American). Reduce heat to Warm and stir until cheese is melted.

CURRY SAUCE

Stir in 1 teaspoon curry powder.

DILL SAUCE

Stir in 1 teaspoon dried dillweed.

GARLIC SAUCE

Mince one clove garlic. Cook in butter for 1 minute. Continue as directed.

PARMESAN SAUCE

Stir in 1/4 cup grated Parmesan cheese.

POT ROAST GRAVY

1/2 cup cold water
2 tablespoons all-purpose flour
1 cup broth from pot roast
1/2 teaspoon salt
1/4 teaspoon pepper

Combine water and flour; stir until smooth. Pour broth into Fondue Pot. Slowly stir flour mixture into broth. Turn temperature dial to Simmer. Cook, stirring constantly until thickened. **Yield 1 1/2 cups**

-11-

LIMITED ONE-YEAR WARRANTY

Rival® warrants this product to be free from defects in materials or workmanship for one (1) year from date of original purchase. If you have a claim under this warranty please follow these procedures:

- 1) Within the first 45 days from date of original purchase, defective product should be returned to original place of purchase for replacement (with proof-of-purchase).
- 2) Within the first 12 months from date of purchase Rival will repair or replace (at no charge) the defective product if it is delivered freight prepaid during that period to an authorized service station. To obtain warranty service visit:

www.rivalproducts.com

Or, you may write to Rival c/o The Holmes Group, attention: Customer Service Department, P.O. Box 769, Milford, MA 01757. Proof of purchase is required when requesting warranty service - SAVE YOUR SALES RECEIPT. This warranty is extended only to the original purchaser and does not apply to commercial use, unreasonable use, or to damage to the product (not resulting from defect or malfunction) while in the possession of the consumer. Rival disclaims all responsibility for consequential, incidental, or commercial losses caused by the use of this product. Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state.

- This appliance is for HOUSEHOLD USE ONLY.
- No user-serviceable parts inside. Refer servicing to qualified service personnel.