

Cuisinart®

INSTRUCTION
AND RECIPE
BOOKLET



Lazy Susan Electric Fondue

CFO-1000

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS BEFORE USING.
2. **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.**
3. Do not touch hot surfaces. Use handles.
4. Always use hot pads when handling a hot fondue pot.
5. Do not immerse temperature control probe or magnetic cord in water or other liquids.
6. Close supervision is necessary when any appliance is used near children.
7. If the fondue maker has a damaged cord or plug or malfunctions, DO NOT OPERATE. Return appliance to the nearest authorized service facility for examination repair, or electrical or mechanical adjustment.
8. Using accessory attachments not sold or recommended by Cuisinart can cause fire, electric shock or injury.
9. Do not use outdoors.
10. Do not let cord hang over the edge of counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving fondue containing hot oil or other hot liquids.
13. Always attach temperature control probe and magnetic cord to appliance first, then plug cord in the wall outlet. To disconnect, turn control to OFF, then remove plug from wall outlet.
14. Do not use appliance for other than intended use.
15. When making oil fondue, only the handle of the fondue fork remains cool to the touch. Take care not to eat directly off the fork after removing it from hot oil.

16. Be sure handles are secure and properly attached to bowl.
17. For oil fondues, do not fill fondue with more than 3½ cups oil.
18. Use only on heat-resistant surfaces.
19. Do not use more than eight fondue forks at once when cooking in hot oil.
20. A fondue containing hot oil should not be left unattended.
21. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

SPECIAL CORD SET INSTRUCTIONS

Do not immerse magnetic cord or temperature control probe in water or any liquid.

Do not attempt to defeat the detachable magnetic system by trying to permanently attach cord set to product.

Do not stick pins or other sharp objects in holes on magnetic cord set.

Do not use any type of steel wool to clean magnetic contacts.

This product contains no user-serviceable parts. Temperature control probe does not need 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 pot. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or animals, or tripped over unintentionally.

NOTICE

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, 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 modify the plug in any way.

UNPACKING INSTRUCTIONS

1. Place the box on a large, sturdy, flat surface.
2. Open the box and remove the instruction book and any other literature.
3. Slide the packing materials, fondue pot and accessories out of the box.
4. Remove all other parts packed in pulp mold and remove packing materials surrounding those parts. **Be sure to check all packing materials for all parts listed in the Parts and Features section on page 4 before discarding.**
5. Remove any protective or promotional labels from your fondue pot and other parts.

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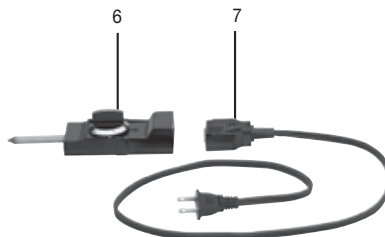
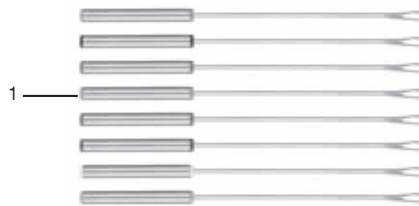
PREPARING YOUR FONDUE POT FOR USE

Wash fondue pot, removable Lazy Susan ring, glass lid, serving cups, brackets, forks, and fork ring in hot, soapy water, or in the dishwasher. Rinse thoroughly and dry.

CAUTION: Do not wash or immerse the temperature control probe or magnetic cord.

PARTS AND FEATURES

- 1. Stainless Steel Fondue Forks**
Eight individually colored forks to pierce food for dipping.
- 2. Glass Lid Cover**
Keeps contents in pot warm.
- 3. Fork Ring**
Sits on top of the fondue pot and is notched to hold fondue forks.
- 4. Brushed Stainless Steel Fondue Pot**
Three-quart stainless steel pot with nonstick interior holds fondue.
- 5. Temperature Probe Receptacle (not shown)**
- 6. Adjustable Temperature Control Probe**
For selecting appropriate heat settings.
- 7. Magnetic Power Cord**
Safety feature that attaches to the temperature control probe.
- 8. Removable Lazy Susan Ring**
Easily rotates serving cups around fondue pot.
- 9. Serving Cups with Brackets**
Four serving cups rest inside brackets that hook onto the Lazy Susan ring. Cups are designed to hold food for dipping.
- 10. BPA-free (not shown)** All materials that come in contact with food are BPA free.



ASSEMBLY INSTRUCTIONS

1. Place fondue pot and all removable parts on a clean, dry, flat surface. Make sure all parts have been cleaned and dried thoroughly before assembling.
2. Using two hands, firmly hold the Lazy Susan ring with hands on opposite sides.

Note: The ring must be positioned with the upper tier (2 rings) on top, and the lower tier (1 ring) on the bottom.

3. Lower the Lazy Susan ring over the pot and onto the feet. The outer ring of the top tier should rest on the upper grooves of the feet. The single ring of the lower tier fits into the lower grooves on the feet. Press down on the ring with both hands to snap the lower tier ring into place under the ring support tabs.
4. Attach the serving cup brackets to the Lazy Susan ring by taking each bracket and holding it face up and flat.

Note: The bracket is positioned correctly if the hooks on the end are in a “U” shaped position.

5. Tilt the serving cup bracket on an angle so that the “U” shaped hook fits between the upper tier of the Lazy Susan ring.
6. Set the serving bracket in place by notching the “U” shaped hooks onto the most interior position of the upper tier.
7. Place your serving cup in the bracket so that it fits easily.
8. Position the fork ring on top of the unit so that the rim of the ring sits firmly in place on the edge of the fondue pot.

9. Assemble the power cord by inserting the temperature control probe into the temperature probe receptacle at the rear of the fondue pot.

Note: Be sure to turn the temperature control probe dial to the OFF position.

10. Attach the magnetic power cord to the temperature control probe socket.

Note: When attempting to connect the

power cord to the probe socket, be sure that the grooved end of the magnetic power cord is facing down. Attach the power cord to the probe socket prior to plugging the cord into the wall outlet.

The fondue maker is now assembled for use.

OPERATING INSTRUCTIONS

1. Place fondue pot and all removable parts on a clean, dry, flat surface. Make sure all parts have been cleaned and dried thoroughly before assembling.
2. Plug the fondue maker into a 120 Volt AC outlet.
3. Turn the temperature control dial to desired setting. The indicator light will turn on, staying on until selected temperature is reached. During cooking, the light will cycle ON and OFF to indicate that the temperature is being regulated.
4. Once the temperature is reached, put contents in fondue pot and cook for designated amount of time.
5. Use the fondue forks to spear foods for cooking or dipping when appropriate temperature has been reached. Be careful not to scratch the nonstick surface when placing forks in fondue pot.
Note: When ingredients are being stirred in the fondue pot, use plastic, silicone, nylon or wooden utensils to prevent damage to nonstick surface.
6. After cooking or serving is complete, turn temperature control dial to OFF and unplug cord from wall outlet. The glass lid may be used to keep contents warm. **NOTE:** Lid should never be on fondue pot during the cooking process and NEVER used with oil fondues.
7. After fondue pot has cooled, remove temperature control probe.
Warning: Do not use the magnetic power cord system to disconnect the fondue maker. Always disconnect plug from wall outlet to disconnect unit. Use only magnetic cord offered with this product. The use of any other magnetic cord may cause fire, electric shock, or injury.

SUGGESTED TEMPERATURES FOR FONDUES

The temperature settings below are suggestions, and may need to be adjusted up or down according to initial temperature of ingredients being cooked, and amount and temperature of food being dipped or cooked at any given time.

USING YOUR FONDUE POT WITH CHEESE

Begin by tossing finely shredded cheese with at least 1 tablespoon of cornstarch. Pour 1 cup of liquid into the fondue pot and turn to setting 4.5 to bring liquid to a simmer, but not a boil. Once the liquid is just simmering, reduce temperature to 3.5 and add a small amount of the cornstarch-coated cheese. Whisk until it melts into the liquid. Continue, alternating between shredded cheese and liquid, until all cheese has been added and the desired consistency has been achieved. In some cases, you may not need all of the liquid in a recipe's list of ingredients.

If cheese ever seems like it is becoming clumpy or stringy, put in a tablespoon of lemon juice or cider vinegar. Once the preferred consistency has been reached, stir together a couple of tablespoons of liquid (either alcohol, broth or lemon juice) and a tablespoon of cornstarch (this is called a slurry). Whisk the slurry into the fondue and allow to cook for a minute or two. Reduce temperature to setting 3 for serving. The entire cooking process will take 20 to 30 minutes, depending on the ingredients being used.

Alcohol is used in cheese fondues for its flavor, as well as the way it reacts with the proteins in the cheese. It keeps cheese from separating or clumping to create a very smooth fondue. That being said, it is possible to make alcohol-free versions without compromising flavor or consistency. For alcohol-free options, substitute the following for full amount of wine or beer: Chicken stock or apple cider (depending on

the recipe), 2 to 4 tablespoons of lemon juice or apple cider, and 2 to 4 tablespoons of apple cider vinegar. Preparing fondue without alcohol takes patience. You must add the shredded cheese to hot liquid very slowly because cheese melts more slowly in broth than in alcohol. Sprinkle in no more than 1/4 cup at a time. If it seems like the mixture is breaking apart, add another tablespoon of lemon juice or vinegar. If the recipe calls for adding more alcohol after cooking, substitute 1 to 2 tablespoons of lemon juice or vinegar.

TIPS AND HINTS

- For the best consistency, use good melting cheeses: Gruyère, Emmentaler, Fontina, Cheddar, Monterey Jack, Swiss, Comté, Raclette, Gouda, Edam.
- When making fondue, use a wine or beer that you would enjoy drinking because taste and flavor are important. Sauvignon Blanc or Pinot Grigio/Pinot Gris is a good choice for making cheese fondue, as well as Champagne or Prosecco.
- Chardonnay and red wines are not recommended for fondue cooking because the taste of chardonnay can be overwhelming, and red wine lacks color appeal.
- Alcohol in the wine and beer prevents the cheese in the fondue from breaking down or becoming clumpy.
- Fondue should be served immediately after being prepared. While it can be cooled down and reheated, the consistency will be compromised. If reheating, first bring to room temperature; then turn to setting 4. Stir continuously, allowing to warm until desired consistency is reached, whisking in additional liquid (alcohol or broth) as needed.
- Dipping suggestions include crusty bread cubes, grissini (breadsticks), bell peppers, grape or cherry tomatoes, blanched broccoli or cauliflower, steamed baby potatoes, cornichons, pickled vegetables, carrots and celery, and pretzels.

USING YOUR FONDUE POT WITH OIL

Be sure fondue pot is completely dry before filling with oil.

Fill fondue pot with 3½ cups of vegetable or other comparable oil.

Note: Do not use more than 3½ cups oil. Do not use butter, margarine, lard, olive oil or shortening in place of vegetable oil. Never add water or any other liquid to oil.

Place fork ring on top edge of fondue pot. The fork ring holds fondue forks in place when cooking foods in the hot oil. It also may prevent some of the spattering during cooking.

Note: Do not place the glass cover over the fondue pot when heating oil or cooking in oil.

Remove ice crystals or excess water on food before cooking in oil by blotting with a paper towel. Do not cook frozen vegetables in oil fondue.

Heat oil at setting 7.5 for 10 to 15 minutes until barely bubbling and oil reaches 375°F when tested with a candy thermometer or deep fry thermometer, or a 1-inch cube of bread can be cooked to a golden, toasty brown.

Note: If large quantities of cold food are added at the same time, it may be necessary to increase temperature from setting 7.5 to 8.

After cooking with oil, turn the temperature control dial to Off. Allow fondue pot and fondue ring to cool completely before handling and cleaning.

TIPS AND HINTS

- **Caution:** Extreme caution must be used when moving fondue pot containing hot oil or other hot liquids. Cooking with hot oil is not recommended when children are present. Some spattering of oil can occur.
- Do not place the glass cover over the fondue pot when heating oil or cooking in oil.
- Never add water or any other liquid to oil.
- When removed from the hot oil, fondue forks are extremely hot. Take care not to eat directly from one of the fondue forks.

- Adjust temperature setting as needed to maintain oil temperature.
- Dipping suggestions include scallops, shrimp, green beans, tofu, peppers, cauliflower, carrots, and steamed potatoes.
- Dipping sauces are a great accompaniment. See page 17 for recipes.

USING YOUR FONDUE POT WITH BROTH

- When making a broth fondue, use a homemade stock that has been strained, or a flavorful store-bought broth or stock.
- Be sure that the broth is low in sodium – a high-sodium stock will become more concentrated as the stock or broth cooks.
- Season broths with spices or fresh herbs for flavorful dipping.
- Keep additional hot stock or broth available to add to the fondue pot as necessary.
- Dipping suggestions include thinly sliced meats (chicken, pork and/or beef); scallops; shrimp; zucchini or summer squash; mushrooms; and tofu.
- Dipping sauces are a great accompaniment. See page 17 for recipes.

USING YOUR FONDUE POT WITH CHOCOLATE

To prepare chocolate fondue, first add your liquid, a mixture of heavy cream and milk. Turn dial to setting 4.5 and bring liquid to a simmer. Be sure that it does not boil or it will be too hot for the chocolate.

Once liquid is simmering, reduce temperature to setting 3.5. Gradually whisk in the chocolate until melted. Reduce to setting 3 and stir in any additional flavorings, such as alcohol, extracts, etc.

TIPS AND HINTS

- It is possible to use alternative milks, such as almond, coconut, and soy, but the consistency will be much thinner. You may need to add more chocolate to compensate.
- Use chocolate chips to produce a smooth chocolate fondue. They have the necessary cocoa butter. If you use chocolate blocks instead, it is likely that the chocolate will separate and cause the fondue to be somewhat oily.
- White chocolate blocks naturally have more cocoa butter than milk, semi-sweet or bitersweet chocolate blocks. Because of that, they work just as well as white chocolate chips.
- Dipping suggestions include apple wedges, berries, mango, pineapple, bananas, candied and dried fruit, pretzels, marshmallows, graham crackers, butter or shortbread cookies, pound cake, and angel food cake.

CLEANING AND MAINTENANCE

WARNING: ALWAYS TURN TEMPERATURE CONTROL PROBE TO OFF; THEN DISCONNECT PLUG FROM WALL OUTLET BEFORE DISCONNECTING THE CORD.

CAUTION:

Do not immerse magnetic cord or temperature control probe in water or any liquid.

Do not attempt to defeat the detachable magnetic system by trying to permanently attach cord set to product.

Do not stick pins or other sharp objects in holes on magnetic cord set.

Do not use any type of steel wool to clean magnetic contacts.

Turn temperature control probe dial to OFF. After fondue pot and oil have cooled, unplug cord from wall outlet. Remove the temperature control probe and magnetic cord from the unit before cleaning. Do not add cold water or immerse pot in water when hot.

CAUTION: Do not immerse temperature control probe or cord set in water or other liquids. Wipe with a damp cloth and dry.

Thoroughly wash fondue pot, Lazy Susan ring, glass lid, serving cups, brackets, forks, and fondue fork ring in hot, soapy water or an automatic dishwasher. Rinse thoroughly and dry. To remove stubborn stains, use a nonabrasive cleaner or a nonmetal cleaning pad.

CAUTION: Do not use metal scouring pads or harsh scouring powders.

In time, the nonstick surface may discolor. This is normal and will not seriously alter the release properties; to remove any discoloration, use a cleaner for nonstick finishes such as a nonstick appliance cleaner. Pour cleaner into pot. Allow to boil for 1 minute. Cool. Rinse with clean water.

Any other servicing should be performed by an authorized service representative.

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CLASSIC CHEESE FONDUE

The traditional fondue, this is the style that you will find on most classic menus. While the wine gives it a distinct flavor, see our note below on making it alcohol-free.

Makes 6 to 8 servings

- 1 pound Gruyère, finely shredded
- ¾ pound Emmenthal, finely shredded
- 2 tablespoons cornstarch, divided
- 1½ teaspoons dry mustard
- 1 garlic clove, peeled and halved
- 2¼ cups dry white wine*, room temperature, divided (note: you may not need all of the wine)
- 2½ tablespoons Kirschwasser**

1. Put the shredded cheeses in a large bowl and toss with 1 tablespoon of the cornstarch and all the dry mustard to fully coat. Reserve.
2. Rub the bottom and lower half of the sides of the fondue pot with the cut sides of the garlic clove. Add 1 cup of the wine and set the temperature to Setting 4.5 to bring the wine to a simmer (but not boiling).
3. Once the wine begins to simmer, reduce the temperature to Setting 3.5. Slowly add the cheese, about ¼ to ⅓ of a cup at a time. Use a nonstick whisk (such as a silicone-coated one) to work the cheese into the liquid. Once the cheese is fully melted into the wine, gradually add more cheese, little by little, alternating with the wine as you go, about ⅓ to ½ cup at a time. This ensures that the consistency of the fondue will be nice and creamy. (The wine keeps the cheese from separating and from becoming stringy).
4. Once all the cheese has been added (most of the wine will be incorporated as well, but you may have up to ¾ cup remaining) make a slurry of the remaining cornstarch and Kirschwasser by stirring the two together until homogenous. Add the slurry to the fondue and whisk to fully combine. Stir in more wine if the fondue is too thick.

5. Reduce the temperature to Setting 3 for serving. The fondue should just simmer, but never come close to boiling. Traditionally this fondue is served with cubes of crusty bread, but crisp, blanched vegetables and cornichons are also perfect accompaniments.

* For an alcohol-free version, substitute chicken stock plus 2 tablespoons of lemon juice for the full amount of wine. Substitute an additional 2 tablespoons of lemon juice for the Kirschwasser. For more notes on alcohol free fondues, see page 6.

**Kirschwasser is the classic component to this recipe, but some find that its flavor too strong. If this is the case, you can either substitute additional white wine or lemon juice in its place.

PESTO CHEESE FONDUE

This Italian twist makes a beautiful presentation, thanks to the bright green pesto.

Makes 6 to 8 servings

- 1 pound mozzarella (not fresh), finely shredded
- 8 ounces Italian fontina, finely shredded
- 6 ounces provolone, finely shredded
- 2 tablespoons cornstarch, divided
- 1 tablespoon olive oil
- 1 small shallot, peeled and chopped
- 1 garlic clove, peeled and chopped
- 2 cups dry white wine*, room temperature, divided (note: you may not need all of the wine)
- 3 tablespoons fresh lemon juice, divided
- ⅓ cup prepared pesto (homemade or purchased)

*For an alcohol-free version, substitute chicken stock plus 2 tablespoons lemon juice for the wine.

1. Put the shredded cheeses in a large bowl and toss with 1 tablespoon of the cornstarch and all the dry mustard to fully coat. Reserve.

2. Put the olive oil in the fondue pot and set to Setting 5. Once oil is hot, add the shallot and garlic; sauté until softened, about 1 minute.
3. Add 1 cup of the wine and 1 tablespoon of lemon juice and bring to a simmer (but not boiling).
4. Once the wine begins to simmer, reduce the temperature to Setting 3–3.5. Slowly add the cheese, about ¼ to ⅓ of a cup at a time. Use a nonstick whisk (such as a silicone-coated one) to work the cheese into the liquid. Once the cheese is fully melted into the wine, gradually add more cheese, little by little, alternating with the wine as you go, about ⅓ to ½ cup at a time. This ensures that the consistency of the fondue will be nice and creamy. (The wine keeps the cheese from separating and from becoming stringy).
5. Once all the cheese has been added (most of the wine will be incorporated as well, but you may have up to ½ cup remaining) make a slurry of the remaining cornstarch and lemon juice by stirring the two together until homogenous. Add the slurry to the fondue and whisk to fully combine. Stir in the pesto to combine. If the fondue is too thick, whisk in additional wine.
6. Reduce the temperature to Setting 3 for serving. The fondue should just simmer, but never come close to boiling. Serve with cubes of crusty Italian bread and blanched vegetables, such as broccoli and cauliflower.

CHEDDAR, ONION, APPLE & HARD CIDER FONDUE

A pub-style fondue, this is a Cuisinart kitchen favorite, especially when paired with soft pretzels.

Makes 6 to 8 servings

- 1½ pounds extra-sharp Cheddar, finely shredded
- 2½ tablespoons cornstarch, divided
- ½ teaspoon dry mustard
- 1 tablespoon unsalted butter
- 1 small shallot, peeled and chopped

- ½ small to medium apple, cored and finely chopped (does not need to be peeled)
- 2½ cups hard cider*, room temperature, divided (note: you may not need all of the cider)
- 2 tablespoons fresh lemon juice

1. Put the shredded Cheddar in a large bowl and toss with 1½ tablespoons of the cornstarch and all the dry mustard to fully coat. Reserve.
2. Put the butter in the fondue pot and set to Setting 4. Once butter is melted, add the shallot and apple; sauté until softened, about 1 to 2 minutes.
3. Add 1 cup of the cider and 1 tablespoon of lemon juice and bring to a simmer (but not boiling).
4. Once the cider begins to simmer, reduce the temperature to Setting 3–3.5. Slowly add the cheese, about ¼ to ⅓ of a cup at a time. Use a nonstick whisk (such as a silicone coated one) to work the cheese into the liquid. Once the cheese is fully melted into the cider, gradually add more cheese, little by little, alternating with the cider as you go, about ⅓ to ½ cup at a time. This ensures that the consistency of the fondue will be nice and creamy. (The alcohol in the cider keeps the cheese from separating and from becoming stringy).
5. Once all the cheese has been added (most of the cider will be incorporated as well, but you may have up to ½ cup remaining) make a slurry of the remaining cornstarch and lemon juice by stirring the two together until homogenous. Add the slurry to the fondue and whisk to fully combine. If the fondue is too thick, whisk in additional wine.
6. Reduce the temperature to Setting 3 for serving. The fondue should just simmer, but never come close to boiling. Serve with cubes of crusty bread, soft or hard pretzels and blanched vegetables.

*For an alcohol-free version, use 2¼ cups of regular apple cider combined with ¼ cup of apple cider vinegar.

BRIE & MUSHROOM FONDUE

Chilling the Brie beforehand is key to cutting off the rind. Some can be removed more easily than other rinds, so be patient.

Makes 6 to 8 servings

- 1½ pounds Brie
- 3 tablespoons cornstarch, divided
- 1 small shallot, peeled and halved
- 6 ounces mushrooms, cleaned and chopped (quartered if they are on the larger size—they should be no larger than 1 inch)
- 1 tablespoon unsalted butter
- 2½ cups dry white wine,* room temperature, divided (note: you may not need all of the cider)
- 1 tablespoon fresh lemon juice

1. Use a sharp knife to remove the rind from the Brie. Cut or tear the Brie into ½-inch cubes. Put into a large bowl and toss with 2 table spoons of the cornstarch to fully coat. Reserve.
2. In a food processor fitted with the metal chopping blade, chop the shallot. Scrape down the sides of the work bowl and add the mushrooms. Pulse until finely chopped, about 10 to 20 pulses.
3. Put the butter in the fondue pot and set to Setting 4. Once butter is melted, add the chopped shallot and mushrooms. Stir and cook until the mushrooms are fully softened, about 3 to 5 minutes.
4. Add 1 cup of the wine and 1 tablespoon of the lemon juice and bring to a simmer (but not boiling).
5. Once the wine begins to simmer, reduce the temperature to Setting 3–3½. Slowly add the cheese, about ¼ to ⅓ of a cup at a time. Use a nonstick whisk (such as a silicone-coated one) to work the cheese into the liquid. Once the cheese is fully melted into the wine, gradually add more cheese, little by little, alternating with the wine as you go, about ⅓ to ½ cup at a time. This ensures that

the consistency of the fondue will be nice and creamy. (The wine keeps the cheese from separating and from becoming stringy).

6. Once all the cheese has been added (most of the wine will be incorporated as well, but you may have up to ½ cup remaining) make a slurry of the remaining cornstarch and 2 tablespoons of the wine by stirring the two together until homogenous. Add the slurry to the fondue and whisk to fully combine. If the fondue is too thick, whisk in additional wine.
7. Reduce the temperature to Setting 3 for serving. The fondue should just simmer, but never come close to boiling. Serve with cubes of crusty bread and blanched vegetables.

*For an alcohol-free version, substitute chicken stock plus 2 tablespoons of lemon juice for the wine.

SOUTHWEST SALSA FONDUE

This fondue is for those queso dip lovers. It is perfect with a big bowl of hearty tortilla chips.

Makes 6 to 8 servings

- ¾ cup prepared salsa
 - 1 pound Monterey Jack, finely shredded
 - ½ pound sharp Cheddar, finely shredded
 - 3 tablespoons cornstarch, divided
 - ½ teaspoon ground cumin
 - 1 garlic clove, peeled and halved
 - 2 bottles (12 ounces) Mexican beer*, such as Corona, room temperature, divided (note: you may not need all of the beer)
 - 2 tablespoons fresh lime juice
1. Put the salsa in a fine mesh strainer set over a small mixing bowl. Allow to drain until thickened, about 30 minutes, depending on the type of salsa being used. Reserve.
 2. Put the shredded cheeses in a large bowl and toss with 2 tablespoons of the cornstarch and the cumin to fully coat. Reserve.
 3. Rub the bottom and lower half of the sides of the fondue pot with the cut sides of the

garlic clove. Add 1 cup of the beer and the lime juice and set the temperature to Setting 4½ to bring the beer to a simmer (but not boiling).

4. Once the beer begins to simmer, reduce the temperature to Setting 3½. Slowly add the cheese, about ¼ to ⅓ of a cup at a time. Use a nonstick whisk (such as a silicone-coated one) to work the cheese into the liquid. Once the cheese is fully melted into the beer, gradually add more cheese, little by little, alternating with the beer as you go, about ⅓ to ½ cup at a time, while adding the cheese. This ensures that the consistency of the fondue will be nice and creamy. (The beer keeps the cheese from separating and from becoming stringy).
5. Once all the cheese has been added (most of the beer will be incorporated as well, but you may have up to ¾ cup remaining) make a slurry of the remaining cornstarch and 2 tablespoons of the beer by stirring the two together until homogenous. Add the slurry to the fondue and whisk to fully combine. Stir in the strained salsa. Stir in more beer if the fondue is too thick.
6. Reduce the temperature to Setting 3 for serving. The fondue should just simmer, but never come close to boiling. Tortilla chips pair perfectly with this fondue, but pieces of grilled chicken work well, and crusty bread cubes and blanched vegetables also pair nicely.

*For an alcohol-free version, substitute chicken stock or apple cider plus 1 tablespoon of lemon juice for the beer.

CRAB CAKE FONDUE

Because crab is the star of this fondue, be sure to buy the best crabmeat possible – it makes a world of difference!

Makes 6 to 8 servings

- 1 teaspoon vegetable oil
- 1 small (or ½ medium) onion, peeled and chopped

- ½ small red bell pepper, seeded and chopped
- 1 jalapeño, seeded and finely chopped
- ½ teaspoon kosher salt
- ¼ cup dry white wine, room temperature
- 1¼ cups half-and-half
- 1 package (8 ounces) cream cheese, cut into 6 pieces
- ½ pound Cheddar, finely shredded
- ½ pound crabmeat (use the highest quality that you can purchase)
- 1 teaspoon Old Bay seasoning
- ½ teaspoon Worcestershire sauce
- ½ teaspoon Dijon mustard

1. Put the oil in the fondue pot and set to Setting 4–4½. Once oil is hot, add the chopped vegetables and ¼ teaspoon of the salt. Cook until softened, about 1½ to 2 minutes. Add the wine, cooking until it is almost completely evaporated, and then stir in the half-and-half.
2. Once the half-and-half is warmed through, stir in all of the cream cheese and then the Cheddar, about ½ cup at a time. Once the cheese has fully melted, stir in the crabmeat, remaining salt, Old Bay, Worcestershire and mustard. Taste and adjust seasonings as desired.
3. Reduce the temperature to Setting 3 for serving. This fondue pairs well with crusty bread cubes and steamed or blanched green beans and broccoli.

BAGNA CAUDA

A delicious sauce for dipping vegetables and bread that originated in Piedmont, Italy – perfect served as an appetizer course.

Makes 4 to 6 servings

- 4 large garlic cloves
- 16 anchovies (one 3.35-ounce jar), drained and halved
- 2 cups extra virgin olive oil
- ½ cup unsalted butter, cubed

¼ teaspoon crushed red pepper
kosher salt, to taste

1. Put the garlic in the work bowl of a mini chopper fitted with the metal chopping blade. Process until finely chopped. Remove and reserve. Put the anchovies in the work bowl, pulse until finely chopped to where it is almost a paste (you will need to scrape down a few times for the anchovies to be evenly chopped). Remove and reserve.
2. Put ½ cup of the olive oil in the fondue pot with the chopped anchovies. Set to Setting 3.5 to heat. Allow the anchovies and oil to war for about 2 minutes, and then add the remaining oil, and then whisk in the cubed butter. Cook for about 6 to 8 minutes. You want the anchovies to be mostly disintegrated and very fragrant.
3. Stir in the garlic and allow it to cook for an additional 25 to 30 minutes. Stir occasionally and be sure that the garlic does not brown.
4. Stir in crushed red pepper and salt as desired.
5. Reduce heat to Setting 3 and serve with crusty Italian bread and crisp-steamed vegetables such as potatoes, asparagus, broccoli and cauliflower.

SEAFOOD BOUILLABAISE FONDUE

Pour yourself a glass of crisp, white wine and enjoy this delicious “fondue” during the summer months. Not a drop will be left by the end of the night!

Makes 6 to 8 servings

- 1 tablespoon olive oil
- 3 garlic cloves, peeled and thinly sliced
- ½ fennel bulb, thinly sliced
- 1 leek (white and light green part only), halved, cleaned and thinly sliced
- 1 pound fresh mussels, cleaned and bearded*
- 3 1-inch strips orange peel, bitter white pith removed

- 1 to 2 pinches saffron threads
- 1½ cups dry white wine
- ½ cup Pernod
- 1 teaspoon kosher salt
- 1 large tomato, chopped
- 1 tablespoon tomato paste
- 3 to 4 sprigs fresh basil
- 1 cup water
- 1 pound large shrimp (16 to 20), peeled and deveined
- 1 pound sea scallops, dried, tough muscle removed (most can be purchased this way)

1. Put the oil in the fondue pot and set to Setting 4½. Once oil is hot, add the garlic, fennel and leek. Cook until softened, about 1 to 2 minutes. Add the mussels, orange peel, saffron, wine and Pernod to the pot. Cook, stirring occasionally, until mussels have fully opened, about 4 to 8 minutes.
2. Remove mussels and reserve, removing any mussels that did not open. Add the salt, tomato, tomato paste, basil and water. Increase the temperature to Setting 6 to bring to a boil. Once boiling, decrease to Setting 3½ to maintain a simmer. Allow to simmer for about 10 minutes to allow flavors to meld.
3. While broth is cooking, remove the mussels from their shells; discard shells.
4. After broth has simmered, remove basil. To serve, skewer shrimp, scallops or mussels onto fondue forks and dip into simmering broth. Cook shrimp and scallops until they are firm, but not tough (about 3 to 5 minutes). Cook mussels just to heat through. This broth is also delicious with crusty French bread.

Suggested Dipping Sauce: Olive Tapenade Aioli (page 19)

*Fresh mussels should have tightly closed shells when purchased, or those that are slightly opened should close shut when tapped. Discard any mussels that do not close. Store in refrigerator until ready to use. To clean mussels, place in a bowl of cold water with about 1/4 cup of cornmeal, swirl

gently, and let stand for 20 minutes – this will help the mussels to expel any sandy grit. Remove the “beard” by pulling on the threads that are coming out of the shell. Lift out of the water, leaving the commel and grit in the bottom of the bowl, and dry on several layers of paper towels before cooking.

CHICKEN STOCK WITH STAR ANISE FONDUE

With only a couple of ingredients, the star anise really stands out.

Makes 6 to 8 servings

- 4½ cups good quality chicken stock or broth (you may need 1 to 2 additional cups of stock/broth to add during serving)
- 4 to 6 star anise pods (about ¾ to 1 ounce)
- 8 ounces small white mushrooms, cleaned
- 1 small zucchini, cut into ½-inch rounds or half-moons
- ½ pound edible pod or snow peas, trimmed
- 1½ pounds boneless, skinless chicken breasts, cut into 1-inch strips
- steamed white or brown rice

1. Put the chicken stock/broth and star anise in the fondue pot. Set to Setting 6 to bring to a boil. Once boiling, reduce to Setting 3.5 to reduce to a simmer. Allow to simmer for about 10 to 15 minutes.
2. To serve, skewer pieces of chicken onto forks and cook until firm and cooked through in the simmering broth, about 4 to 5 minutes. Skewer vegetables and cook to taste. The vegetables and broth pair very well with a bowl of rice, or with the suggested dipping sauces below. If liquid cooks off too much, add additional stock/broth and allow to simmer for a few minutes before cooking foods.

Suggested Dipping Sauces: Asian Peanut Sauce (page 17); Wasabi Ginger Sauce (page 18)

SCALLION & GINGER SCENTED BEEF BROTH

The Asian flavors of the broth transfer perfectly to the meats and vegetables. Pair with sauces below for a complete meal.

Makes 6 to 8 servings

- 6 cups good quality beef stock or broth (you may need 1 to 2 additional cups of stock/broth to add during serving)
- 8 to 10 slices peeled, fresh ginger, each about the size of a quarter
- 6 whole peppercorns
- 4 garlic cloves, peeled and halved
- 3 scallions, trimmed and cut into 1-inch pieces
- 2 tablespoons soy sauce, reduced sodium
- 2 tablespoons mirin (Japanese rice wine)
- 1 pound beef or pork tenderloin, thinly sliced
- 8 ounces small white mushrooms, cleaned
- 8 ounces extra-firm tofu, cut into 1-inch cubes
- 1 small zucchini, cut into ½-inch rounds or half-moons
- ½ pound edible pod or snow peas, trimmed
- steamed white or brown rice

1. Put the beef stock/broth, ginger, peppercorns, garlic, scallions, soy sauce and mirin in the fondue pot. Set to Setting 6 to bring to a boil. Once boiling, reduce to Setting 3.5 to bring to a simmer. Allow to simmer for about 25 to 30 minutes.
2. To serve, skewer pieces of beef or pork onto forks and cook until firm and cooked through in the simmering broth, about 3 to 5 minutes. Skewer vegetables and tofu and cook to taste. The vegetables and broth pair very well with a bowl of rice, or with the suggested dipping sauces below. If liquid cooks off too much, add additional stock/broth and allow to simmer for a few minutes before cooking foods.

Suggested Dipping Sauces: Asian Peanut Sauce (page 17); Wasabi Ginger Sauce (page 18)

FRIED SEAFOOD & VEGETABLE FONDUE

Make sure all foods being dipped into the oil are completely dry, otherwise the oil will spatter.

Invest in a deep fat/candy thermometer to monitor the temperature of the oil to be sure you do not saturate or burn your foods.

Makes 6 to 8 servings

- 3½ cups flavorless vegetable oil (such as canola or grapeseed)
- 1 pound large shrimp, peeled (leave on tails) and deveined
- 1 pound sea scallops, dried well and tough muscle removed (most can be purchased this way)
- ½ pound salmon fillet, skinned, cut into 1-inch pieces
- 1 baby eggplant (Japanese variety is preferred), cut into ½-inch rounds
- 1 small zucchini, cut into ½-inch rounds
- 24 green beans, cut into 2-inch pieces
- 2 large carrots, peeled and cut into 2-inch sticks
- lemon wedges, for serving

1. Put the oil in the fondue pot. Set to Setting 7.5 to heat. Oil should be hot (375°F when tested with a deep fat/candy thermometer) but should not be boiling.
2. To serve, skewer seafood and vegetables onto forks and fry until golden and crispy. Drain and allow to cool on paper towel-lined plates for a minute before eating. Serve with the suggested dips and sauces below and with lemon wedges.

Suggested Dipping Sauces: Spinach Dipping Sauce; Sundried Tomato and Roasted Red Pepper Dip; Olive Tapenade Aioli; Tzatziki Sauce (see pages 18–19)

CHOCOLATE FONDUE

Everything goes well when dipped in chocolate – pretzels, cake, brownies or fruit. You can even drizzle over ice cream if there is any left over.

Makes 6 to 8 servings

- ¾ cup whole or reduced fat milk
- 1¾ cup heavy cream
- 1½ pounds bittersweet or semisweet chocolate chips (do not use blocks of chocolate—the extra cocoa butter in the chips produces a smoother fondue. Some varieties of the blocks of chocolate are too delicate)
- ½ teaspoon pure vanilla extract
- pinch sea salt

Put the milk and heavy cream in the fondue pot. Set to Setting 4.5 to bring the mixture to a simmer, but not boiling. Reduce the heat to Setting 3.5 and gradually, using a nonstick whisk, add the chocolate chips. When the chocolate is completely blended, stir in the vanilla and salt.

Reduce heat to Setting 3. Serve with biscotti, fresh or dried fruit, marshmallows, graham crackers, pretzels, angel food cake, brownies, etc.

CHOCOLATE RASPBERRY FONDUE

A twist on the standard chocolate – you can use any fruit purée in place of the raspberry.

Makes 6 to 8 servings

- 1 cup frozen raspberries (about 4 ounces), thawed
- 1½ cups heavy cream
- 1½ pounds bittersweet or semisweet chocolate chips (do not use blocks of chocolate –the extra cocoa butter in the chips produces a smoother fondue. Some varieties of the blocks of chocolate are too delicate)
- pinch sea salt
- 2 to 3 tablespoons Chambord (optional)

1. Put the thawed raspberries in the work bowl of a food processor fitted with the metal chopping blade. Process until puréed and smooth, about 30 seconds. Place the purée in a fine mesh strainer and press the liquid through into a bowl. Discard the seeds, reserving the purée.
2. Put the cream in the fondue pot. Set to Setting 4.5 to bring the mixture to a simmer, but not boiling. Reduce the heat to Setting 3.5 and gradually, using a nonstick whisk, add the chocolate chips.
3. When the chocolate is completely blended stir in the raspberry purée, salt and the liqueur (if using).
4. Reduce heat to Setting 3. Serve with biscotti, fresh or dried fruit, marshmallows, graham crackers, pretzels, angel food cake, brownies, etc.

WHITE CHOCOLATE FONDUE

White chocolate leans on the sweeter side, so pairing with more salty or tart items seems to work best, such as pretzels and green apples.

Makes 6 to 8 servings

- 1 cup whole or reduced fat milk
- ½ cup heavy cream
- 1½ pounds white chocolate (chips or chopped white chocolate)
- pinch sea salt

1. Put the milk and heavy cream in the fondue pot. Set to Setting 4.5 to bring the mixture to a simmer, but not boiling. Reduce the heat to Setting 3.5 and gradually, using a nonstick whisk, add the chocolate. When the chocolate is completely blended, stir in the salt.
2. Reduce heat to Setting 3. Serve with biscotti, fresh or dried fruit, marshmallows, graham crackers, angel food cake, brownies, etc.

BUTTER CARAMEL FONDUE

Like the chocolate fondue, any leftover can either be reheated the following day, or drizzled over a bowl of ice cream.

Makes 6 to 8 servings

- 3 cups granulated sugar
- 1½ teaspoons sea salt
- ¾ cup water
- 3 tablespoons light corn syrup
- 1 cup heavy cream
- 1 stick (4 ounces) unsalted butter, cut into ½-inch cubes

1. Put the sugar, salt, water and corn syrup in the fondue pot. Set to Setting 7.5 and cook until the sugar mixture turns a very light amber color (about 15 minutes). Keep a close eye on the caramel sauce as it can burn easily.
2. Once the sugar mixture has a light amber color, reduce to Setting 5 and slowly and carefully stir in the cream, no more than ¼ cup at a time (if you add the cream too quickly, it will foam and bubble too much). After the cream has been incorporated, slowly whisk in the butter (using a nonstick whisk), one piece at a time, continually whisking to emulsify until all the butter has been added.
3. Reduce heat to Setting 3. This is best served with tart fruit, such as green apple wedges, pretzels, angel food cake, brownies, etc.

SAUCES FOR FONDUES

ASIAN PEANUT SAUCE

Any type of peanut butter will work for this recipe – natural, or processed; creamy or chunky.
Use your favorite!

Makes about 1¾ cups

- 1 1½-inch x 1-inch piece fresh ginger, peeled and sliced
- 3 garlic cloves, peeled

- ½ cup chicken stock/broth, reduced sodium
- ⅓ cup soy sauce, reduced sodium
- ¼ cup sesame oil
- 2 tablespoons rice vinegar
- ½ teaspoon fresh lime juice
- 1 to 2 tablespoons fresh cilantro
- 1½ tablespoons granulated sugar
- ½ cup peanut butter, creamy or chunky
- 2 to 4 drops Asian chili oil (add to taste)

1. Put the ginger and garlic in the work bowl of a food processor fitted with the metal chopping blade. Process to chop, stopping to scrape down the sides of the bowl as needed. Add the remaining ingredients, except for the chili oil. Process for 20 to 30 seconds to combine, again stopping as needed to scrape down the sides of the bowl.
2. Add the chili oil to taste, and process for an additional 5 seconds to combine.
3. This may be used immediately, or stored in the refrigerator for up to 5 days. Bring to room temperature and stir well before using.

WASABI GINGER SAUCE

If you want this to be a bit spicier, up the wasabi paste to your desired taste.

Makes about 2 cups

- 1 1½-x-1-inch piece fresh ginger, peeled and cut into ½-inch pieces
- 1 small shallot, peeled and cut into ½-inch pieces
- 1 garlic clove, peeled
- ¾ cup mirin (Japanese rice wine)
- ¾ cup soy sauce, reduced sodium
- ¼ cup rice vinegar
- 2 tablespoons molasses
- 1½ tablespoons prepared wasabi paste
- 1 tablespoon packed light brown sugar
- 1 tablespoon sesame oil
- 1½ teaspoons ground ginger
- ½ teaspoon freshly ground black pepper

1. Put the ginger, shallot and garlic into a blender jar. Pulse on low about 5 times to chop. Scrape down the sides of the jar and pulse a few more times until evenly chopped. Add the remaining ingredients. Blend on Low for 20 to 30 seconds, until completely homogenous.
2. Transfer to a separate container and allow to sit for at least 30 minutes to allow flavors to develop.
3. This may be used immediately after resting, or stored in the refrigerator for up to a week. Bring to room temperature and stir well before using.

SPINACH DIPPING SAUCE

To save time, you can defrost your chopped spinach in the refrigerator overnight (be sure to place on a rimmed plate or in a bowl, for it will release liquid and condensation).

Makes about 1½ cups

- ½ ounce Parmesan, cut into ½-inch pieces
- 1 to 2 garlic cloves, peeled
- 8 chives, cut into 1-inch lengths
- ½ cup well-packed Italian (flat) parsley
- 1 cup plain Greek yogurt
- 1 package (10 ounces) frozen chopped spinach, thawed and drained
- ¼ cup olive oil
- 4 to 6 drops hot sauce
- 3 to 4 tablespoons water
- kosher salt to taste

1. Put the Parmesan and garlic into the work bowl of a food processor fitted with the metal chopping blade. Pulse a few times to break up, and then process until finely chopped. Scrape down the sides of the bowl as needed. Add the chives, parsley, yogurt and spinach; process to fully combine, about 40 to 60 seconds. Scrape down the sides of the work bowl, and then with the unit running, slowly add the olive oil through the small feed tube.

2. Scrape down the sides of the work bowl. Add the hot sauce to taste, and while processing slowly add water until desired consistency is achieved. Add more water as needed. Taste and add salt or other seasonings if desired.
3. This may be used immediately, or stored in the refrigerator for up to 5 days. Bring to room temperature and stir well before using.

SUNDRIED TOMATO & ROASTED RED PEPPER DIP

Very rich and packed with flavor, this dip is also great with crudités.

Makes about 1 cup

- 1 garlic clove, peeled
- ½ teaspoon dried basil
- 4 sundried tomatoes (oil-packed), drained and cut into 1-inch pieces
- 1 large roasted red pepper, drained and cut into 1-inch pieces
- 1 teaspoon balsamic vinegar
- 2 ounces cream cheese, cut into 1-inch pieces
- 2 tablespoons sour cream
- pinch kosher salt, or to taste

1. Put the garlic and basil into the work bowl of a chopper or food processor fitted with the metal chopping blade. Pulse a few times to break up, and then process until finely chopped. Scrape down the sides of the bowl and then add the sundried tomatoes, roasted red pepper and vinegar. Process to chop, about 10 to 20 seconds, stopping to scrape down the sides of the work bowl as needed. Add the cream cheese and sour cream. Pulse to combine, and then process until homogenous. Scrape down the sides of the work bowl, and then process an additional 5 seconds. Add salt to taste.
2. Transfer to a separate container and allow to sit for at least 30 minutes to allow flavors to develop.

OLIVE TAPENADE AÏOLI

In addition to being used as a side sauce for the fondue, this can also be spread on crostini, or used to jazz up a simple grilled cheese and tomato sandwich.

Makes about ⅔ cup

- 1 garlic clove, peeled
- 12 pitted kalamata olives, drained
- 1 teaspoon fresh lemon juice
- 1 teaspoon drained capers
- ½ teaspoon Dijon mustard
- ½ teaspoon herbes de Provence
- ⅓ cup mayonnaise

1. Put the garlic in the work bowl of a chopper or food processor fitted with the metal chopping blade. Pulse a few times to break up, and then process until finely chopped. Scrape down the sides of the bowl and then add the olives, lemon juice, capers, mustard and herbes de Provence. Pulse to chop, and then process until a paste is formed, about 30 seconds, scraping the sides of the work bowl as necessary. Add the mayonnaise and pulse to incorporate.
2. This may be used immediately, or stored in the refrigerator for up to a week. Bring to room temperature and stir well before using.

TZATZIKI SAUCE

Everyone has their own version of this sauce.

Ours is very simple, but is the perfect accompaniment to the seafood fondue on page 15.

Makes about $\frac{2}{3}$ cup

- 1 small cucumber, trimmed but not peeled, and cut to fit the feed tube
 - 1 garlic clove, peeled
 - $1\frac{1}{2}$ tablespoons fresh dill
 - $1\frac{1}{2}$ tablespoons fresh mint leaves
 - $\frac{1}{2}$ tablespoon fresh oregano (or $\frac{1}{2}$ teaspoon dried)
 - 2 cups plain Greek yogurt
 - 1 tablespoon fresh lemon juice
 - $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon kosher salt (to taste)
 - 1 to 2 pinches freshly ground black pepper (to taste)
1. Fit a food processor with the medium shredding disc. Shred the cucumber using medium pressure. Remove and reserve.
 2. Replace the shredding disc with the metal chopping blade. Put the garlic, dill, mint and oregano in the work bowl and process to chop, about 5 seconds. Scrape down the sides of the bowl and add the yogurt. Process to combine, about 10 seconds. Scrape down the sides of the bowl and add the shredded cucumber and lemon juice; pulse to combine. Add salt and pepper to taste.
 3. Transfer to a separate container and allow to chill for at least 30 minutes to allow flavors to develop.
 4. This may be used immediately after resting, or stored in the refrigerator for up to 5 days. Stir well before using.

WARRANTY

Limited Three Year Warranty

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Lazy Susan Electric Fondue that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Lazy Susan Electric Fondue will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We recommend that you visit our website, www.cuisinart.com for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

If your Cuisinart® Lazy Susan Electric Fondue should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number 1-800-726-0190 for additional information from our Customer Service Representatives, or send the defective product to Customer Service at Cuisinart, 7811 North Glen Harbor Blvd., Glendale, AZ 85307.

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product.

Please pay by check or money order (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

NOTE: For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty. Please be sure to include your return address, daytime

phone number, description of the product defect, product model number (located on bottom of product), original date of purchase, and any other information pertinent to the product's return.

CALIFORNIA RESIDENTS ONLY:

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells Cuisinart products of the same type.

The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair, or if necessary, replacement, by calling our Consumer Service Center toll-free at 1-800-726-0190.

Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such products under warranty.

BEFORE RETURNING YOUR CUISINART® PRODUCT

If you are experiencing problems with your Cuisinart® product, we suggest that you call our Cuisinart® Service Center at 1-800-726-0190 before returning the product for service. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

Your Cuisinart® Lazy Susan Electric Fondue has been manufactured to the strictest specifications and has been designed for use only in 120-volt outlets and only with authorized accessories and replacement parts.

This warranty expressly excludes any defects or

damages caused by attempted use of this unit with a converter, as well as by use with accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

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Material (Cover): 157gsm matt artpaper

(Inside): 120gsm gloss artpaper

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(Inside): 1C(BK)+1C(BK)

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