



FONDUE PARTY

INSTRUCTION BOOKLET

CUSTOMER SERVICE 1-877-926-6526

IMPORTANT SAFEGUARDS

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

1. **IMPORTANT:** Read all instructions carefully before first use.
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 or knobs.
4. Always use hot pads when handling a hot fondue.
5. Do not immerse FONDUE POT, TEMPERATURE CONTROL PROBE or MAGNETIC CORD in water or other liquids.
6. Close supervision is necessary when any appliance is used near children.
7. 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 GreenLife for examination, repair, or adjustment.
8. The use of accessory attachments are not recommended by GreenLife and may cause injuries.
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 orelectric burner, or in a heated oven
12. Extreme caution must be used when moving fondue containing hot liquids.
13. 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.
14. Do not use appliance for other than intended use.
15. Be sure handles are secure and properly attached to bowl.
16. DO NOT use pot for oil fondues. DO NOT fill FONDUE POT with oil.
17. Use only on heat-resistant surfaces.
18. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing an appliance in a 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.

Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use;

If a long detachable power-supply cord or extension cord is used:

- 1) The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance;
- 2) If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord; and
- 3) The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children 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.

Hello!

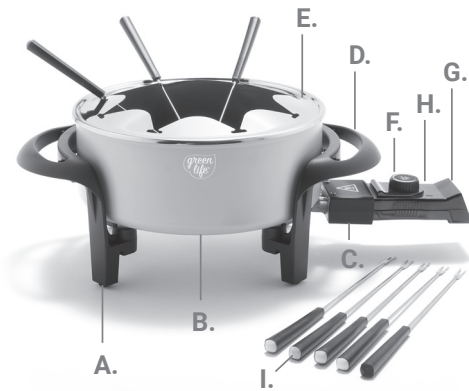
Welcome to the GreenLife™ family!

We're dedicated to making every meal a little fresher, a little healthier, and a little better. From our healthy ceramic nonstick cookware to our time-saving appliances, our eye-catching products bring a pop of color and style to your kitchen so you can truly make any meal your own. We hope your purchase gives you a fresh new approach to healthy meals. **Enjoy!**

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PARTS



- A. Non-slip grip legs
- B. 3QT capacity pot
 - Ba. Healthy ceramic nonstick coating interior
- C. Temperature guard
- D. Large grip handles
- E. Fork holder
- F. Temperature dial
- G. Temperature control probe
- H. Indicator light
- I. 8 forks with color-coded tips
- J. Power cable with safety magnetic breakaway (Not Shown)

BEFORE FIRST USE: USING YOUR FONDUE PARTY

Wash fondue pot, fork ring and forks in hot, soapy water. Rinse thoroughly and dry.

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

Note; Do not use harsh abrasive cleaners, scouring pads, or products that are not considered safe to use on nonstick coatings. This is cosmetic only and will not affect the performance.

**THIS APPLIANCE IS FOR
HOUSEHOLD USE ONLY.**

FEATURES AND BENEFITS

A. Non-slip grip legs

Keep fondue pot from moving or sliding.

B. 3 Qt. Capacity Pot – Room for cheese, chocolate, dips or broth. Enough for everyone.

Ba. Healthy Ceramic Nonstick coating interior

GreenLife's Healthy Ceramic Nonstick cooking surface is healthy and easy-to-clean. The ceramic nonstick coating is derived from sand and free of PFAS, PFOA, lead, and cadmium for effortless cooking and quick cleanup. The coating is ultra-durable, super scratch-resistant, and metal utensil safe.

C. Temperature Guard

Insert temperature control probe with power cable.

D. Large Grip Handles

Keeps everything balanced.

E. Fork Holder

Holds all 8 forks in place.

F. Temperature Dial

Easy one-knob temperature control with (low, med, hi).

G. Temperature Control Probe

Removable temperature control probe with adjustable heat settings. Fits into temperature guard.

H. Indicator Light

Turns off when pot reaches the desired temperature. Perfect results every time.

I. 8 Forks with Color-Coded Tips

Everyone gets their own fork.

J. Power Cable with Safety Magnetic Breakaway

Fits into temperature control probe. Safety-plug easily breaks away.

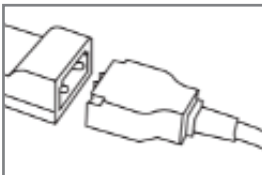
OPERATION

GETTING READY TO USE

CAUTION: Extreme caution must be used when moving fondue pot containing hot liquids. Cooking with hot oil is not recommended.

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

1. Place fondue pot on a flat, dry, heat-resistant surface.
2. Insert temperature control probe to the temperature guard.
3. Attach magnetic end of cord assembly to the temperature probe socket. This should be done prior to plugging the cord into the wall outlet. The magnetic end of the cord is designed to only connect one way. Be sure the cord is installed in the socket.



After cooking or serving, turn temperature control dial to OFF. Unplug cord from wall outlet. After fondue pot has cooled, remove temperature control probe.

Plug cord into 120 Volt AC outlet.

Preheat if necessary. Turn temperature control dial to desired temperature. indicator light will turn on and then go off when selected temperature is reached. During cooking, the light will cycle on and off to indicate that the temperature is being regulated.

Use the fondue forks to spear foods for cooking or dipping. Be careful not to scratch the nonstick 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 the nonstick surface.

4. Place fork ring on top edge of fondue pot. Use to hold fondue forks while cooking.

CAUTION: Do not use more than 8 fondue forks at one time when cooking. The fondue fork may also prevent some of the spattering during cooking.

NOTE: Do not place a cover over the fondue pot when heating or cooking. Remove ice crystals or excess water on food before cooking by blotting with a paper towel. Turn temperature control dial to OFF and let fondue pot cool down. Allow fondue pot and fork ring to cool completely before moving or cleaning.

WARNING: DO NOT USE THE MAGNETIC POWER CORD SYSTEM TO DISCONNECT THE FONDUE UNIT. ALWAYS DISCONNECT PLUG FROM WALL OUTLET TO DISCONNECT FONDUE UNIT.

Use only the magnetic cord offered with this product. The use of any other magnetic cord may cause fire, electric shock, or injury.

CAUTION: The power cord is not to be removed during normal operation. If the plug becomes disconnected, the user should immediately unplug the cord from the wall outlet, then reconnect the magnetic plug to the socket

SUGGESTED COOKING TEMPERATURES FOR FONDUES

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

FONDUE COOKING & PREPARATION

Your fondue pot has a 3QT capacity. Inside of your fondue pot is a MAX FILL line. Do NOT exceed the MAX FILL line when adding chocolate, cheese, broth or other liquid.

Chocolate Fondues

- Heat cream/liquid until it reaches a slow boil on Med.
- Reduce temperature and gradually add chocolate to simmering liquid.

- Hold chocolate fondues at Low for serving.

When preparing chocolate fondue, be sure to use the best chocolate available for optimal flavor.

Chop your own chocolate or place in a food processor. Place 1-inch or smaller pieces of chilled or finely chopped chocolate in the fondue pot. Take care not to allow your chocolate fondues to come to a boil.

Cheese Fondues

- Cook finely chopped onions and other aromatic vegetables for flavoring at Med.
- Increase temperature to High, add liquids and bring to slow boil.
- Reduce heat to Med and add shredded cheeses gradually.
- Hold cheese fondues for serving at Low. Cut crusty bread for dunking into 1-inch cubes—always include a side of crust on each bread cube.
- The bread is speared on a fondue fork, and then swirled into the cheese in a figure eight motion to coat.
- The fork prongs should never touch the bottom or sides of the GL Fondue Party Electric Fondue Pot—they will scratch the nonstick surface.
- Begin cheese fondues by heating wine, beer, or other liquid until it reaches a boil.
- Then reduce heat to a simmer and slowly add shredded cheeses while stirring until the cheese melts completely.
- Take care not to allow cheese fondue to come to a boil.
- Do not purchase pre-grated cheeses. You will have a greater variety and better quality available if you grate your own.

Broth Fondues

- Sauté finely chopped onions, and other aromatic vegetables, and herbs/spices for flavoring the broth at Med temperature.
- Add liquid and bring to a boil at High.
- Reduce the heat to Low to simmer broth.
- Hold broth-based fondues for serving at Low.

4 WAYS TO FONDUE

CHOCOLATE



CHEESE



BROTH



DIPS



When making a broth fondue, use a homemade stock that has been strained, or a purchased stock or broth that is flavorful, but low in sodium – a high-sodium stock will become more concentrated as the evening progresses.

Season broths with fresh ginger, green onions, spices, or fresh herbs for flavorful dipping.

Keep additional hot stock/broth available to add to the fondue pot as necessary.

Dips

- Cook finely chopped onions or aromatic vegetables for flavoring at Med.
- Increase temperature to High.
- Add liquids and bring to slow boil.
- Reduce heat to Med to gradually add shredded cheeses or other fillings.
- Hold dips for serving at Low.

TIPS & HINTS

General Fondues and Don'ts

To serve fondue, give each diner a dinner plate, a fondue fork, and a dinner fork along with a large napkin. Fondue etiquette indicates that the food should not be eaten from the fondue fork but transferred first to the diner's own fork. Fondue forks are very sharp and get very hot when in when in hot liquid or hot broth. If a dipping sauce gets on a fondue fork, it can "contaminate" the liquid or broth, causing a burnt or "off" taste.

- All dipping foods should be cut into bite-sized pieces.
- Fondue dipping sauces can be served in bowls with ladles so a small amount of sauce can be placed on each dining plate, or individual ramekins can be used for each diner.
- To serve fondue at the dining table, set fondue pot in the center of the table on a trivet. It maybe a good idea to cover the table with a protector and tablecloth, as there may be dripping.

- Diners should never "double dip" and place the bitten portion of a piece of food back into the communal fondue pot.

Order Your Favorite Drink

When making fondue, use a wine or beer that you would prefer drinking. Taste and flavor are important—if you wouldn't drink it, don't cook with it. The same holds true for liquors and liqueurs.

- A Sauvignon Blanc or Pinot Grigio is a good choice for making cheese fondue.
- Champagne or Prosecco is another good choice.
- Chardonnays and red wines are not recommended for fondue cooking because the taste of chardonnay can be overwhelming and red wine lacks color appeal.

Food Prep

- Foods for dipping should not be left at room temperature for longer than 2 hours.
- Cook no more than 8 pieces of food at one time to ensure thorough cooking and to prevent splashing.

Meats

- Meats can be cut into cubes or into strips.
- For safety, present raw meats, poultry, and seafood in a shallow bowl over a bed of ice to keep it properly chilled. Remove any ice crystals or excess water before cooking in fondue pot.

Veggies

- Blanch or gently steam vegetables to make them tender for dipping into fondues. This will set the color and will help them to cook or heat through more quickly.
- Vegetables such as green beans, broccoli and cauliflower should be crisp to tender. New potatoes should be steamed until tender but still firm. There is no need to precook green onions or bell pepper strips.

CLEANING AND MAINTENANCE

CAUTION:

To prevent personal injury or electric shock, always remove the temperature control probe before washing your fondue pot. Do not immerse fondue pot, temperature control probe, cord or magnetic plug in water or other liquid.

1. Turn the temperature control dial to the OFF position and unplug unit from the outlet.
2. Allow unit to cool completely before cleaning.
3. Once unit has cooled, remove the temperature control probe and power cable.
4. Wipe the temperature control probe with damp cloth. Do not immerse the temperature control probe in water or other liquid.
5. Wash fondue pot with warm soapy water, using a nonabrasive cloth. Fondue Pot is not dishwasher safe.

6. Dry thoroughly.
7. Do not attempt to permanently attach cord set to product.
8. Do not stick pins or other sharp objects into the holes on the magnetic cord set.

BEFORE RETURNING YOUR GREENLIFE PRODUCT

If you are experiencing problems with your GreenLife Fondue Party, we suggest that you call GreenLife customer service at 1-877-926-6526 before returning the product. A representative can confirm whether the product is under warranty and advise on next steps.

IMPORTANT: If the defective product is to be serviced by someone other than GreenLife's authorized service, please tell the servicer to call our consumer service at 1-877-926-6526 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

TROUBLESHOOTING

Issue	Cause	Solution
Fondue Maker does not turn on	Not plugged into a functional electrical outlet.	Make sure the Fondue Maker is plugged into a functional electrical outlet.
Light turns on and off	This is standard.	During cooking, the light will cycle on and off to indicate that the temperature is being regulated.
Unsure of the Fondue Maker capacity		Your fondue pot has a 3QT capacity and inside your fondue pot is a MAX FILL line. Do NOT exceed the MAX FILL line when adding chocolate, cheese, broth, or other liquids.
Unsure if can use fondue forks to stir in the fondue pot	Fondue pot has a ceramic nonstick interior.	When ingredients are stirred in the fondue pot, use plastic, nylon or wooden utensils to prevent damage to the nonstick surface.
Unsure how to turn off Fondue Maker		After cooking or serving, turn temperature control dial to OFF. Unplug cord from wall outlet. After fondue pot has cooled, remove temperature control probe.
Unsure of how to clean Fondue Maker		Wash fondue pot with warm soapy water, using a nonabrasive cloth. Fondue Pot is not dishwasher safe. Wipe the temperature control probe with a damp cloth. Do not immerse the temperature control probe in water or other liquid.

LIMITED WARRANTY

GreenLife Electrics are covered by a limited warranty against defects in materials and workmanship, beginning on the date of purchase and lasting for two years. If your GreenLife Electrics product has a defect during the warranty period, The Cookware Company (USA), LLC will either repair or replace the product. Further information on the warranty claim process, exclusions from warranty coverage, and other terms can be found in the complete limited warranty for this product, available online at <https://www.greenlife-cookware.com/pages/warranty>.

TERMS OF SALE; ARBITRATION

The terms on which The Cookware Company (USA), LLC sells GreenLife Electrics are available online at <https://www.greenlife-cookware.com/pages/terms-of-sale> (the "Terms"). The Terms contain very important information regarding your rights and obligations, as well as conditions, limitations, and exclusions that may apply to you. Please read them carefully.

In particular, the Terms provide that, by your purchase of this product, you and The Cookware Company (USA), LLC are agreeing to give up any rights to litigate in a court or before a jury, or to participate in a class action or representative action with respect to a claim. Other rights that you would have if you went to court may also be unavailable or limited in arbitration. Any claim, dispute, or controversy between you and The Cookware Company (USA), LLC arising from or relating in any way to your purchase of products or services will be resolved exclusively and finally by binding arbitration.

The arbitration will be administered by the American Arbitration Association

("AAA") in accordance with the Consumer Arbitration Rules (the "AAA Rules") then in effect, except as modified hereby. (The AAA Rules are available at adr.org or by calling the AAA at 1-800-778-7879.) The Federal Arbitration Act will govern the interpretation and enforcement of this arbitration and waiver provision. The Cookware Company (USA), LLC will be responsible for the AAA filing fee of any such proceeding. Other than your right to pursue a claim in small claims court, as described in the Terms, the arbitrator will have exclusive authority to resolve any dispute relating to arbitrability and/or enforceability of this arbitration provision, including any unconscionability challenge or any other challenge that the arbitration provision or these Terms are void, voidable or otherwise invalid. The arbitrator will be empowered to grant whatever relief would be available in court under law or in equity. Any award of the arbitrator(s) will be final and binding on each of the parties and may be entered as a judgment in any court of competent jurisdiction. Attorney fee shifting in this case is governed by the Terms. You agree to an arbitration on an individual basis. In any dispute, **NEITHER YOU NOR THE COOKWARE COMPANY (USA), LLC WILL BE ENTITLED TO JOIN OR CONSOLIDATE CLAIMS BY OR AGAINST OTHER CUSTOMERS IN COURT OR IN ARBITRATION OR OTHERWISE PARTICIPATE IN ANY CLAIM AS A CLASS REPRESENTATIVE, CLASS MEMBER OR IN A PRIVATE ATTORNEY GENERAL CAPACITY.** The arbitral tribunal may not consolidate more than one person's claims, and may not otherwise preside over any form of a representative or class proceeding. The arbitral tribunal has no power to consider the enforceability of this class arbitration waiver and any challenge to the class arbitration waiver may only be raised in a court of competent jurisdiction. If any provision of the arbitration agreement described herein and in the Terms is found unenforceable, the unenforceable provision will be severed and the remaining arbitration terms will be enforced.

DID YOU KNOW?

We make cookware too!

Our healthy ceramic nonstick is not stuck in the past!

Our coating is derived from sand and it's toxin free,
no PFAS, PFOAs, lead or cadmium, so you can cook

with confidence. See our full collection:

www.greenlife-cookware.com



