Apple Dipper

Instructions and Recipes
Make every day a party!
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CONTENTS
IMPORTANT PRECAUTIONS .................................................. 3
IMPORTANT SAFEGUARDS .................................................... 3
INTRODUCTION .................................................................. 4
PARTS & ASSEMBLY .............................................................. 5
HOW TO OPERATE ............................................................... 6
HELPFUL TIPS .................................................................... 6
CLEANING & MAINTENANCE ............................................. 7
RECIPES ............................................................................ 8
RETURNS & WARRANTY ....................................................... 11

SAFETY

Your safety and the safety of others is very important.
We have provided many important safety messages in this manual and
on your appliance. Always read and obey all safety messages.

This is the safety alert symbol.

This symbol alerts you to potential hazards that
can kill or hurt you and others.

All safety messages will follow the safety alert symbol.
All safety messages will tell you what the potential hazard is, tell you how to reduce the
chance of injury, and tell you what can happen if the instructions are not followed.

Appliance Specifications:
120 Volts, 60 Hz, 40 Watts, ETL Approved
IMPORTANT PRECAUTIONS

1. NEVER immerse appliance or cord in water.
2. NEVER use near water.
3. NEVER use an abrasive sponge or cloth on the appliance.
4. NEVER leave appliance unattended while in use.
5. NEVER place anything other than what is intended to be cooked in the appliance.
6. Unplug appliance from outlet when not in use and when cleaning.
7. DO NOT place appliance in dishwasher.
9. This appliance is NOT A TOY.
10. This appliance is not intended for use by young children or the cognitively challenged without supervision.
11. Young children should be supervised to ensure that they do not play with the appliance.

IMPORTANT SAFEGUARDS

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

1. **Read all instructions before operating this appliance.**
2. Do not use appliance for other than intended use.
3. DO NOT touch hot surfaces; use handles or knobs instead.
4. DO NOT use outdoors. FOR HOUSEHOLD USE ONLY.
5. To protect against risk of electrical shock, do not immerse cord, plug or heated base in water or any other liquid.
6. DO NOT operate any appliance with a damaged cord or plug, after the appliance malfunctions, or if it is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, or to a repair shop for electrical or mechanical adjustment.
7. The appliance manufacturer does not recommend the use of accessory attachments other than what is supplied with the unit. They may cause injuries.
8. Close supervision is necessary when any appliance is used by or near children.
9. DO NOT place on or near a hot gas or electric burner, or in a heated oven.
10. DO NOT overload wall outlet, extension cords, or integral convenience receptacles, as this can result in a risk of fire or electric shock.
11. This appliance should not be used for purposes other than stated in the instructions accompanying this appliance.
12. DO NOT leave unit unattended while in use or when plugged into an outlet.
13. Unplug from outlet when not in use and before removing parts for cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
14. A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not let cord hang over edge of table, countertop or touch hot surfaces.

15. Always plug cord into wall outlet before operation. There is no on/off switch. To turn off, remove plug from wall outlet. Allow unit to cool completely before putting away.

16. An extension cord or longer detachable cord is not recommended for use with this appliance.

17. 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.

18. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way. **If plug does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.**

19. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

20. **⚠️** During use, the appliance is very hot and remains hot for some time after being turned off. DO NOT touch hot surfaces like the heated base.

21. **⚠️** Keep hands and face away from the opening of the pot.

22. **⚠️** NEVER put fingers or plastic utensils into the hot mixture.

23. This appliance is not intended for use with oil.

24. Do not attempt to service this appliance yourself, as opening or removing covers may expose you to dangerous voltage or other hazards. Refer all servicing to qualified service personnel.

**SAVE THESE INSTRUCTIONS!**

**INTRODUCTION**

Thank you for purchasing the APPLE DIPPER from Nostalgia Electrics! A timeless tradition made more convenient, family and friends can gather around to enjoy sweet or salty combinations of crisp apples, warm caramel or chocolate and a variety of toppings. This unit holds about 2 cups of caramel or chocolate, and comes with three attachable trays for your favorite candy or nuts. It’s great for special occasions or making the everyday special!
PARTS & ASSEMBLY

Parts

Heated base

Melting pot

Interlocking toppings trays (3)

Carry bags (25)

Stick (25)

Temperature Control

Off, Warm, Heat
HOW TO OPERATE

1. Before first use, wipe down heated base, melting pot and trays with a damp, non-abrasive cloth and dry thoroughly. Be very careful to not get any water in the heated base, or unit will not function.

2. Find a dry, heat-resistant, level surface near an electrical outlet.

3. Using your own recipe, or following a recipe included in this instruction manual, prepare your chocolate or caramel mixture following the instructions. DO NOT use recipes that are heavy in oil, as this will inhibit the mixture sticking to the apple. You can also put pieces of caramel or chocolate candies in the pot. NOTE: to speed up process, it is useful to premelt caramel or chocolate candies in the microwave before placing in melting pot. DO NOT use recipes that are heavy in oil, as this will inhibit the mixture sticking to the apple.

4. Assemble the trays by connecting them into a full circle around the base.

5. Place the melting pot on the heated base and plug in the appliance. Flip the dial to "heat" if using candies, "warm" if using pre-melted candies or a pre-heated mixture.

6. Fill the melting pot with the mixture or with candies. Be very careful not to overfill the pan. DO NOT exceed maximum capacity, and keep in mind the amount of mixture you will displace when dipping the apple.

7. If using candies, once the desired temperature has been reached, flip dial to "warm."

8. ! Steam may be released from food during cooking. For your safety, avoid contact with steam, as it is very hot and can cause burns.

9. Be careful to watch the melting pot and stir mixture if necessary. DO NOT let mixture boil over, as this could cause burns.

10. When mixture is ready to serve, insert a stick into an apple and dip the apple into the mixture in the melting pot, coating it with the mixture. Place dipped apples on a plate or piece of wax paper to harden slightly. IMPORTANT: Do not skip this step. Toppings will slide off of apples if dipped into topping directly after the mixture. Multiple dippings may be required to achieve the desired coating.

11. Carefully put or pour your favorite nuts, candies and other toppings into the outside trays.

12. After the mixture on the apple has cooled slightly, dip the coated apple into the toppings of your choice. Place back on a plate or piece of wax paper to harden.

13. As soon as you are finished, unplug appliance and allow to cool. BE CAREFUL, as base and melting pot will still be hot.

14. Once the appliance is cool, empty remaining heated mixture into a bag or trash receptacle and follow the directions in the Cleaning & Maintenance section to clean your APPLE DIPPER.
HELPFUL TIPS

NEVER leave the unit unattended while operating.

If toppings do not stick to dipped apple, the mixture may be too hot. Allow mixture on apple to cool slightly before dipping in toppings.

DO NOT use recipes that are heavy in oil, as this will inhibit the mixture sticking to the apple.

If initial coating is too thin, let set and then dip the apple in the mixture again. Repeat as necessary.

CLEANING & MAINTENANCE

Please take care of your APPLE DIPPER by following these simple instructions and precautions.

• Disconnect from the electrical outlet by unplugging the appliance.
• Make sure the appliance is completely cool before cleaning.
• Remove all parts from heated base.
• Dispose of any remaining mixture by emptying into a bag or trash receptacle. It is not recommended that you pour the leftover mixture down the sink.
• Hand wash melting pot and trays in warm, soapy water with a non-abrasive cloth.
• Dry parts thoroughly with a soft, non-abrasive cloth.
• Wipe the heated base with a dry, non-abrasive cloth. Make sure that no water gets inside of the heated base.
• DO NOT put any parts in a dishwasher.
• NEVER immerse heated base or cord in water.
RECIPES

Friends and family will enjoy dipping into delicious fun with the APPLE DIPPER! You can make a variety of delectable warm chocolate or caramel covered apples quickly and easily. Dip chocolate or caramel-coated apples in trays filled with candy pieces, nuts, miniature marshmallows and more!

NOTE: The capacity of your APPLE DIPPER is approximately 2 cups, but when filling keep in mind the amount you will displace by dipping the apple.

### BASIC CARAMEL DIPPING SAUCE

- 1 packed cup brown sugar
- 1/2 cup half-and-half
- 4 tablespoons butter
- Pinch salt
- 1 tablespoon vanilla extract

(yields ~1 1/2 cups)

Mix brown sugar, half-and-half, butter and salt in a saucepan over medium-low heat. Cook while whisking gently for 5 to 7 minutes, until mixture thickens slightly. Add the vanilla and cook another minute to thicken further. Turn off the heat, and transfer mixture to your APPLE DIPPER melting pot and adjust temperature on the heated base. After inserting sticks into whole apples or apple slices, coat in caramel mixture (multiple dips may be needed, see HOW TO OPERATE section), then topping of choice. Place coated apples on a plate or cookie sheet lined with wax paper and place in fridge to harden for about one hour.

### BASIC CHOCOLATE DIPPING SAUCE

- 8 ounces semisweet chocolate
- 1/2 cup milk
- 1 tablespoon butter
- Pinch salt
- 1/2 tablespoon heavy cream

(yields ~1 1/2 cups)

Microwave chocolate for 10 seconds or until soft but not liquid. Combine chocolate, milk, butter, salt and heavy cream and mix thoroughly. Transfer mixture to your APPLE DIPPER melting pot and adjust temperature on the heated base. After inserting sticks into whole apples or apple slices, coat in caramel mixture (multiple dips may be needed, see HOW TO OPERATE section), then topping of choice. Place coated apples on a plate or cookie sheet lined with wax paper and place in fridge to harden for about one hour.
RETURNS & WARRANTY

SHOULD YOUR UNIT NOT WORK OR IF DAMAGED WHEN YOU FIRST TAKE IT OUT OF THE BOX, PLEASE RETURN IT TO THE PLACE OF PURCHASE IMMEDIATELY.

APPLE DIPPER/ CAM800

Should you have any questions, please contact us via email or at the customer service number listed below between the hours of 8:00 AM and 5:00 PM, Monday through Friday, Central Standard Time.

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Customer Service Inquiry

To submit a Customer Service inquiry, go to www.nostalgiaelectrics.com, click the “CUSTOMER SERVICE” section and fill out/submit the Customer Service Inquiry form.

A representative will contact you as soon as possible.

This appliance is designed and built to provide many years of satisfactory performance under normal household use. The distributor pledges to the original owner that should there be any defects in material or workmanship during the first 90 days of purchase, we will repair or replace the unit at our option. Our pledge does not apply to damages caused by shipping, mishandling or unit being dropped. A product deemed defective either from manufacturing or being mishandled is up to the distributor’s discretion. In order to obtain service under this warranty, please contact Nostalgia Products Group, LLC at the telephone number listed above or by filling out the Customer Service Inquiry Form located at www.nostalgiaelectrics.com. This warranty does not apply to re-manufactured merchandise.

Please read these instructions carefully. Failure to comply with these instructions, damages caused by improper replacement parts, abuse or misuse will void this pledge to you and is being made in place of all other expressed warranties.

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