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RHM800

**'50s-Style Chocolate Fondue Pot**  
**Olla para fondue de chocolate al estilo de los 50**

Instructions and Recipes  
Instrucciones y recetas



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## 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  
70 Watts, ETL Approved

THIS PRODUCT IS FOR USE IN 120V AC OUTLET ONLY.

## IMPORTANT PRECAUTIONS

1. NEVER use a scouring pad on the unit.
2. NEVER leave unit unattended while in use.
3. NEVER place anything other than the intended ingredients in the base bowl.
4. NEVER use near water.
5. NEVER touch tower with fingers while machine is on, nor while it is still hot.
6. Unplug unit from outlet when not in use and when cleaning.
7. DO NOT operate this appliance with a damaged cord or plug or in the event the appliance ever malfunctions.
8. DO NOT put Motor Base in dishwasher.
9. Keep out of reach of children.
10. This appliance is NOT A TOY.
11. This appliance is not intended for use by unsupervised young children or cognitively challenged individuals.
12. Young children should be supervised while product is in use 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 TOUCH moving parts.
3. To protect against electrical shock do not immerse cord, plug or any part of the Motor Base in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before removing parts for cleaning.
6. DO NOT operate any appliance with a damaged cord or plug or if the appliance has been damaged in any manner. Return the appliance to the nearest repair shop for examination or repair.
7. The manufacturer does not recommend the use of accessory attachments. Use of attachments may cause injuries.
8. DO NOT use outdoors.
9. DO NOT let the cord 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 this appliance.
12. This unit must be on a level surface to operate properly.
13. DO NOT use this appliance for other than its intended use.
14. DO NOT leave unit unattended while in use or when plugged into an outlet.

15. DO NOT assemble the Auger or Tower while the motor is running. Make sure unit is unplugged before assembling.
16. DO NOT heat chocolate over 110° F as warping of the towers may occur.
17. Heating Element will get hot. Avoid contact until fully cooled.
18. A short power supply cord is provided to reduce the risk resulting from becoming entangled or tripping over a long cord.
19. Extension cord can be used if care is exercised in use.
20. The marked electrical rating of an extension cord should be at least as great as the electrical rating of the appliance.
21. 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 the plug does not fit fully into the outlet, reverse the plug. **If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.**
22. Keep hands and foreign objects out of the fountain while it is running. Regularly check the Bowl to make sure that it is clear of chunks of fruit, etc. as they will clog the base of the Tower and the chocolate will not flow properly.

## SAVE THESE INSTRUCTIONS!

### INTRODUCTION

Thank you for purchasing the '50s-STYLE CHOCOLATE FONDUE POT from Nostalgia™! Dip marshmallows, cookies, fruit, and more into mouthwatering chocolate fondue, or enjoy creating tasty candy pieces or lollipops for yourself and friends using the chocolate molds included with your kit. Add liqueurs to create a multitude of uniquely sophisticated flavors.

The '50s-STYLE CHOCOLATE FONDUE POT works great with:

- Milk Chocolate
- Dark Semi-Sweet Chocolate
- White Chocolate
- Butterscotch

## PARTS & ASSEMBLY

Prior to using your '50s-STYLE CHOCOLATE FONDUE POT, wipe Mixing Pot, Lid, Ramekin Bowls, Dipping Forks, Dipping Spoon and Chocolate Molds with a damp cloth and dry.



### CHOCOLATE MOLDS AND ACCESSORIES



# HOW TO OPERATE

Before starting, find a stable surface near an electrical outlet.

## FONDUE FUN

- Plug the unit in. The red power light on the front of the unit should illuminate.
- Add 2 tablespoons of oil (vegetable oil is recommended).
- Add 1 1/2 cups of chocolate chips (fill to 3/4 of ceramic pot), and stir.
- Place the Lid on the unit and allow chocolate to melt for about 5 minutes.
- Remove Lid and stir. Continue checking and stirring the chips periodically.
- If necessary, add more oil. For best consistency, it is recommended to add a tablespoon of oil at a time.
- Within 15 to 20 minutes, your chocolate should be smooth, creamy, and ready for dipping your favorite snacks.
- Use the Dipping Forks to dip pieces of strawberries, marshmallows, etc., or fill the Ramekin Bowls with chocolate using the Dipping Spoon.
- When your fondue session is over, unplug the unit to turn off the power.
- Allow the ceramic pot to cool before cleaning.

## CANDY MAKING

- Plug the unit in. The red power light on the front of the unit should illuminate.
- Add 2 tablespoons of oil (vegetable oil is recommended).
- Add 1 1/2 cups of chocolate chips (fill to 3/4 of ceramic pot), and stir.
- Place the Lid on the unit and allow chocolate to melt for about 5 minutes.
- Remove Lid and stir. Continue checking and stirring the chips periodically.
- If necessary, add more oil. For best consistency, it is recommended to add a tablespoon of oil at a time.
- Within 15 to 20 minutes, your chocolate should be smooth, creamy, and ready for dipping your favorite snacks.
- Choose the molds you wish to use for candy pieces.
- Using the Dipping Spoon, carefully fill the molds with melted chocolate. Feel free to add chopped nuts, mini marshmallows, cherries, or whatever you choose, to the molds before adding the melted chocolate.
- Once filled, allow the molds to sit until the chocolate has become solid again.
- Once cooled and solid, turn the molds upside down over a piece of waxed parchment paper or a plate and gently press on the mold to remove the candies.
- When your fondue session is over, unplug the unit to turn off the power.
- Allow the ceramic pot to cool before cleaning.



## HELPFUL TIPS



**NEVER leave the unit unattended while operating.**

- When making chocolate fondue, you must use a mixture of chocolate and oil. Chocolate alone cannot be used. Follow these instructions when making chocolate fondue:
- Add 2 Tbsp. of oil (vegetable oil is recommended) for every 1 1/2 cups of chocolate chips.
- Allow chocolate to melt for about 5 minutes, then stir chocolate mixture continuously until chocolate is completely melted.
- For thinner consistency, add more oil. DO NOT add more than 1 Tbsp. of oil at a time.

## CLEANING & MAINTENANCE

To prolong the life of your '50s-STYLE CHOCOLATE FONDUE POT be sure to follow cleaning instructions after every use. Never use anything abrasive on the base to maintain the original finish.

- Disconnect from the electrical outlet by unplugging the appliance.
- Make sure the appliance is completely cool before cleaning.
- Remove all parts from Heated Base: Dipping Spoon, Dipping Forks, Ramekin Bowls, Lid, Mixing Pot
- Dispose of any remaining chocolate by emptying into a bag or trash receptacle.  
NOTE: It is not recommended that you pour the leftover fondue down the sink.
- Hand wash Mixing Pot, Dipping Spoon, Dipping Forks, Ramekin Bowls and Lid 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 '50s-STYLE CHOCOLATE FONDUE POT! You can make a variety of delectable warm chocolate or cheese dips quickly and easily.

Serve your fondue with the following:

- **Fresh Fruit:** sliced apples, bananas, strawberries, grapes, honeydew melon, pears, raspberries (fresh fruit should be ripe but still firm enough to not dissolve while dipping)
- **Dried Fruit:** figs, apricots, bananas, pineapple, seedless dates
- **Cakes and Cookies:** pound cake, shortbread, angel food cake, lady fingers, biscotti
- **Breads:** baguettes, French bread, pumpkin bread, zucchini bread, pretzels

Be creative and ENJOY your '50s-STYLE CHOCOLATE FONDUE POT!

**NOTE:** The capacity of your '50s-STYLE CHOCOLATE FONDUE POT is approximately 4 cups. The following recipes may yield a larger quantity than will fit in the pot at one time. You may choose to divide the recipe in half, or keep additional fondue in a saucepan and refill the pot as needed.

## CHOCOLATE FONDUE

- ½ Cup Semi-sweet Chocolate Chips  
Place chocolate chips, butter, sweetened condensed milk and water in fondue pot.
- 1 Tbsp. Butter or Margarine  
Turn temperature control on your '50s-STYLE CHOCOLATE FONDUE POT to high heat setting.
- ½ (14-oz.) Can Sweetened Condensed Milk (NOT evaporated milk)  
Cook and stir constantly until thickened, about 5 minutes. Add vanilla.  
Continue to heat while stirring, until thick and smooth.
- 1 Tbsp. Water  
Keep fondue warm over low heat.
- ½ Tsp. Vanilla Extract

## BUTTERSCOTCH FONDUE

- ½ Cup Packed Brown Sugar  
In a small saucepan, combine the brown sugar, corn syrup, cream and butter. Bring to a boil over medium heat, stirring occasionally.
- ⅓ Cup Light Corn Syrup  
Reduce heat to medium-low; cook for 5 minutes.
- ¼ Cup Heavy Whipping Cream  
Remove from heat; stir in vanilla.
- 2 Tbsp. Butter or Margarine  
Transfer to '50s-STYLE CHOCOLATE FONDUE POT and keep warm over medium-low heat.
- ½ Tsp. Vanilla Extract

**FRUITY FONDUE**

- 1 Cup Granulated Sugar  
In a heavy saucepan, combine the sugar and flour. Stir in water until smooth.
- 10 Tsp. All-Purpose Flour  
Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Remove from the heat.
- 1 Cup Water  
Stir in the butter, lemon and orange juice and peel and ginger. Continue to stir until the butter is melted.
- ¼ Cup Butter or Margarine, cubed  
Transfer to '50s-STYLE CHOCOLATE FONDUE POT and keep warm over medium-low heat.
- 1 Tbsp. Lemon Juice
- 1 Tbsp. Orange Juice  
Serve with fresh strawberries, honeydew melon, pineapple or your favorite fruit.
- ¼ Tsp. Grated Lemon Peel
- ¼ Tsp. Grated Orange Peel
- ⅛ Tsp. Ground Ginger
- Fresh fruit

**WHITE CHOCOLATE FONDUE**

- ¼ Cup Heavy Cream  
In a small saucepan, heat the cream and butter over low heat until the butter melts and cream comes to a simmer, stirring frequently.
- ½ Tbsp. Unsalted Butter
- ¼ lb. White Chocolate, chopped  
Place chopped chocolate in '50s-STYLE CHOCOLATE FONDUE POT on medium heat setting. Pour the hot cream into the Pot.
- ½ Tsp. Vanilla Extract  
Stir in the vanilla and creme de cacao until smooth and completely melted.
- 1 Tbsp. White Creme de Cacao  
Serve with fresh strawberries, grapes or honeydew melon.

**CARAMEL FONDUE**

- 1 Cup Heavy Whipping Cream, divided  
In a heavy saucepan, combine ½ cup cream, sugar, corn syrup, butter and salt.
- ¾ Cup Sugar  
Bring to a boil over medium heat until a candy thermometer reads 234°, stirring constantly.
- ½ Cup Light Corn Syrup  
Cool to 220°; stir in remaining cream. Bring to a boil. Remove from the heat; stir in vanilla.
- ¼ Cup Butter  
Transfer to '50s-STYLE CHOCOLATE FONDUE POT and keep warm over medium-low heat.
- ¼ Tsp. Salt  
Serve with cubed pound cake or fresh fruit.
- ½ Tsp. Vanilla Extract

**THREE CHEESE FONDUE**

- 1 Cup White Wine      Bring the wine to a boil in a small saucepan.
- 1 Tbsp. Butter      Meanwhile, melt the butter in a medium saucepan over medium low heat. Whisk in the flour, and cook for about 5 minutes, stirring constantly to avoid sticking and burning.
- 1 Tbsp. All-Purpose Flour
- 7-oz. Gruyere Cheese, cubed      Once the flour is cooked, stir the wine into the flour mixture slowly. Use a whisk to smooth the mixture. Slowly add cubes of Gruyere, Cheddar, and Emmentaler cheese; stir until cheese is melted.
- 7-oz. Sharp Cheddar Cheese, cubed
- 7-oz. Emmentaler Cheese, cubed      Transfer cheese mixture to '50s-STYLE CHOCOLATE FONDUE POT and keep warm over medium-low heat.

**PARMESAN FONDUE**

- ¾ Cup Milk      In a large saucepan, cook and stir the milk and cream cheese over low heat until cheese is melted.
- 1 (8-oz.) Package Cream Cheese, cubed      Stir in Parmesan cheese and garlic salt; cook and stir until heated through.
- ¾ Cup Grated Parmesan Cheese      Transfer to '50s-STYLE CHOCOLATE FONDUE POT and keep warm over medium-low heat.
- ¼ Tsp. Garlic Salt      Serve with cubed French bread.

**CREAMY VEGGIE FONDUE**

- ¼ Cup Milk      In a medium saucepan over medium heat, mix together milk, white wine, Cheddar cheese, Monterey Jack cheese and cream cheese. Cook, stirring frequently, until melted, about 10 minutes.
- ¼ Cup White Wine
- 1 (8-oz.) Package Shredded Cheddar Cheese      Stir in green onions, spinach, dry mustard, cayenne pepper, garlic powder and black pepper. Continue cooking until all ingredients are well blended, about 10 minutes.
- 1 (8-oz.) Package Shredded Monterey Jack Cheese      Transfer 2 cups of fondue to '50s-STYLE CHOCOLATE FONDUE POT and keep warm over medium-low heat.
- 1 (8-oz.) Package Cream Cheese, softened      Serve with fresh vegetables or bread sticks.
- ¼ Cup Chopped Green Onions
- ¼ Cup Frozen Chopped Spinach, thawed and drained
- 1 Tsp. Ground Dry Mustard
- 1 Tsp. Ground Cayenne Pepper
- 1 Tsp. Garlic Powder
- 1 Tsp. Coarsely Ground Black Pepper

# 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.

## '50s-STYLE CHOCOLATE FONDUE POT / RHM800

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.

### Distributed by:

Nostalgia Products LLC  
1471 Partnership Dr.  
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### Customer Service Inquiry

To submit a Customer Service inquiry, go to [www.nostalgiaproducts.com](http://www.nostalgiaproducts.com) and fill out the Customer Service Inquiry form and click the Submit button.

A representative will contact you as soon as possible.

### Product Warranty Terms

Nostalgia Products LLC (the "Company") hereby warrants that for a period of one (1) year from the date of original purchase, this product will be free of defects in material and workmanship under normal home use, provided that the product is operated and maintained in accordance with the operating instructions. As the sole and exclusive remedy under this warranty, the Company will at its discretion either repair or replace the product found to be defective, or issue a refund on the product during the warranty period. This warranty is only available to the original retail purchaser of the product from the date of initial retail purchase, and is only valid with the original sales receipt, as proof of purchase date is required to obtain warranty benefits. All warranty claims must be brought to the attention of the Company within the warranty period and no later than 30 days of the failure to perform. This warranty does not cover normal wear or damage caused by shipping, mishandling, misuse, accident, alteration, improper replacement parts, or other than ordinary household use. You may be required to return the product (with shipping prepaid by you) for inspection and evaluation. Return shipping costs are not refundable. The Company is not responsible for returns damaged or lost in transit. Unless otherwise specifically permitted by the operating instructions, this warranty applies to indoor household use only. In order to obtain service under this warranty, please contact the Company at the telephone number listed above or by filling out the Customer Service Inquiry Form located at [www.nostalgiaproducts.com](http://www.nostalgiaproducts.com). Warranty valid only in USA and Canada.

This warranty is in lieu of all other warranties, expressed or implied, including warranties of merchantability and fitness for a particular purpose, which are hereby excluded to the extent permitted by law. In no event shall the Company be liable for any indirect, incidental, consequential, or special damages arising out of or in connection with this product or the use thereof. Some states, provinces or jurisdictions do not permit the exclusion or limitation of incidental or consequential damages, so the foregoing exclusion or limitation may not apply to you.

### This warranty does not apply to re-manufactured merchandise.

Please read the operating instructions carefully. Failure to comply with the operating instructions will void this warranty.

### For more information, visit us online at [www.nostalgiaproducts.com](http://www.nostalgiaproducts.com).

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## SEGURIDAD

Su seguridad y la de otras personas es muy importante.

Hemos proporcionado numerosos mensajes de seguridad importantes en este manual y en su electrodoméstico. Siempre lea y obedezca todos los mensajes de seguridad.

Este es el símbolo de alerta de seguridad.



Este símbolo le avisa de peligros potenciales que podrían causar la muerte o lesionarle a usted y a otros.

Todos los mensajes de seguridad estarán precedidos por el símbolo de alerta.

Todos los mensajes de seguridad le dirán de qué peligro potencial se trata, cómo reducir la posibilidad de lesiones y qué puede ocurrir si no se obedecen las instrucciones.

### Especificaciones del electrodoméstico:

120 Voltios, 60 Hertz

70 Watts, aprobado por ETL

ESTE PRODUCTO ES PARA USAR SOLAMENTE EN TOMAS DE CORRIENTE DE 120 VCA.

## PRECAUCIONES IMPORTANTES

1. No utilice NUNCA un estropajo en el aparato.
2. No deje NUNCA la unidad desatendida mientras esté en funcionamiento.
3. Coloque ÚNICAMENTE los ingredientes indicados en el contenedor de la base.
4. No lo utilice NUNCA cerca del agua.
5. NUNCA toque con los dedos mientras la máquina está encendida, o cuando está caliente.
6. Desenchufe la unidad de la red cuando no la esté utilizando y para limpiarla.
7. NO opere este aparato con un cable o enchufe dañados, o en caso de que funcione incorrectamente.
8. NO coloque la base del motor en un lavavajillas.
9. Manténgalo fuera del alcance de los niños.
10. Este aparato NO ES UN JUGUETE.
11. Este aparato no se ha diseñado para que lo utilicen niños ni personas con dificultades de aprendizaje sin supervisión.
12. Se debe supervisar a los niños mientras se utilice el producto para asegurarse de que no jueguen con el aparato.

## PROTECCIONES IMPORTANTES

Cuando utiliza aparatos eléctricos, siempre se deben seguir algunas medidas básicas de seguridad que incluyen las siguientes:

1. **Lea todas las instrucciones antes de utilizar este aparato.**
2. NO toque las partes móviles.
3. Como medida de protección contra el riesgo de descarga eléctrica, no sumerja el cable, los enchufes ni ninguna otra parte de la base del motor en agua ni en otros líquidos.
4. Es necesaria una supervisión estricta cuando los niños utilicen el aparato o cuando se encuentren a su alrededor.
5. Desenchufe el aparato de la red cuando no lo esté utilizando y antes de desmontarlo para limpiarlo.
6. NO utilice ningún aparato con el cable o el enchufe dañados, ni si el aparato se ha dañado de cualquier manera. Devuelva el aparato al taller de reparación más cercano para su examen o reparación.
7. El fabricante no recomienda el uso de implementos accesorios. El uso de implementos puede provocar lesiones.
8. NO lo utilice en exteriores.
9. NO permita que el cable toque superficies calientes.
10. NO coloque el aparato sobre o cerca de un fogón de gas o eléctrico o dentro de un horno caliente.
11. Debe tenerse extrema precaución cuando se mueva este aparato.
12. Esta unidad debe estar en una superficie nivelada para que funcione bien.

13. NO utilice este aparato para otro uso que no sea el cual para el que está destinado.
14. NO deje la unidad desatendida mientras esté en uso o cuando esté enchufada a una toma de corriente.
15. NO ensamble la barrena ni la torre mientras el motor está funcionando. Asegúrese de que la unidad aparato esté desenchufada antes de ensamblar.
16. NO caliente chocolate a más de 110 °F ya que se pueden combar las torres.
17. El elemento de calentamiento alcanzará una gran temperatura. Evite el contacto hasta que se enfríe.
18. Un cable de alimentación corto se proporciona para reducir el riesgo resultante de quedar enredado o tropezarse con el cable largo.
19. Un cable de extensión se puede utilizar si se tiene cuidado con su uso.
20. Las características nominales del cable de extensión deben ser al menos iguales a las del aparato.
21. Este aparato tiene un enchufe polarizado (una clavija es más ancha que la otra). Para reducir el riesgo de descarga eléctrica, este enchufe se ha diseñado para introducirse en una toma de corriente polarizada solo en una posición. Si el enchufe no entra bien en la toma de corriente, déle la vuelta. Si aún no encaja, contacte a un electricista calificado. No intente modificar el enchufe de ninguna forma.
22. Mantenga las manos y los objetos extraños fuera de la fuente mientras está funcionando. Compruebe regularmente el contenedor para asegurarse de que esté libre de trozos de frutas, etc., ya que obstruirán la base de la torre y el chocolate no fluirá correctamente.

## ¡GUARDE ESTAS INSTRUCCIONES!

### INTRODUCCIÓN

¡Gracias por comprar la OLLA PARA CHOCOLATE AL ESTILO DE LOS 50 de Nostalgia™! Sumerja malvaviscos, galletas, fruta y más en una deliciosa fondue de chocolate, o disfrute creando sabrosos caramelos o chupetines para usted y sus amigos usando los moldes de chocolate incluidos con su kit. Agregue licores para crear una variedad de sabores exclusivamente sofisticados.

La OLLA PARA FONDUE DE CHOCOLATE AL ESTILO DE LOS 50 es ideal para:

- Chocolate con leche
- Chocolate amargo
- Chocolate blanco
- Bombón escocés



# PARTES Y ENSAMBLAJE

Antes de usar su OLLA PARA FONDUE DE CHOCOLATE AL ESTILO DE LOS 50, limpie la olla de mezcla, la tapa, los moldes pequeños, los tenedores, el cucharón y los moldes de chocolate con un paño húmedo y seque.



## MOLDES DE CHOCOLATE Y ACCESORIOS



# CÓMO FUNCIONA

Antes de comenzar, encuentre una superficie estable cerca de una toma de corriente.

## DIVERSIÓN DE FONDUE

- Enchufe la unidad. La luz de encendido en la unidad delantera se encenderá.
- Agregue 2 cucharadas de aceite (se recomienda aceite vegetal).
- Agregue 1 1/2 taza de chispas de chocolate (llene hasta 3/4 del pote de cerámica) y revuelva.
- Coloque la tapa en la unidad y deje derretir el chocolate por unos 5 minutos.
- Quite la tapa y revuelva. Continúe comprobando y revolviendo las chispas periódicamente.
- De ser necesario, agregue más aceite. Para una mayor consistencia, se recomienda agregar una cucharada de aceite por vez.
- Dentro de 15 a 20 minutos, el chocolate debe estar suave, cremoso y listo para sumergir sus bocadillos favoritos.
- Use los tenedores para sumergir trozos de frutillas, malvaviscos, etc., p llene los moldes pequeños con chocolate usando el cucharón.
- Cuando termine la sesión de fondue, desenchufe la unidad para apagarla.
- Deje enfriar la olla de cerámica antes de limpiar.

## PREPARACIÓN DE CARAMELOS

- Enchufe la unidad. La luz de encendido en la unidad delantera se encenderá.
- Agregue 2 cucharadas de aceite (se recomienda aceite vegetal).
- Agregue 1 1/2 taza de chispas de chocolate (llene hasta 3/4 del pote de cerámica) y revuelva.
- Coloque la tapa en la unidad y deje derretir el chocolate por unos 5 minutos.
- Quite la tapa y revuelva. Continúe comprobando y revolviendo las chispas periódicamente.
- De ser necesario, agregue más aceite. Para una mayor consistencia, se recomienda agregar una cucharada de aceite por vez.
- Dentro de 15 a 20 minutos, el chocolate debe estar suave, cremoso y listo para sumergir sus bocadillos favoritos.
- Seleccione los moldes que desea usar para los caramelos.
- Con un cucharón, llene con cuidado los moldes con chocolate derretido. Puede agregar nueces picadas, mini malvaviscos, cerezas o lo que elija, a los moldes antes de agregar el chocolate fundido.
- Una vez llenos, deje asentar los moldes hasta que el chocolate se solidifique nuevamente.
- Una vez que se enfríen y estén sólidos, invierta los moldes sobre papel enmantecado o un plato y presione suavemente el molde para extraer los caramelos.
- Cuando termine la sesión de fondue, desenchufe la unidad para apagarla.
- Deje enfriar la olla de cerámica antes de limpiar.

## CONSEJOS ÚTILES



**NUNCA deje la unidad sin supervisión mientras está en uso.**

- Al preparar fondue de chocolate, debe usar una mezcla de chocolate y aceite. No puede usarse chocolate solo. Siga estas instrucciones al preparar fondue de chocolate:
- Agregue 2 cucharadas de aceite (se recomienda aceite vegetal) por cada 1 1/2 taza de chispas de chocolate.
- Deje derretir el chocolate por unos 5 minutos, luego revuelva la mezcla de chocolate continuamente hasta que el chocolate se funda por completo.
- Para una consistencia más ligera, agregue más aceite. NO agregue más de 1 cucharada de aceite a la vez

## LIMPIEZA Y MANTENIMIENTO

Para prolongar la vida de su OLLA PARA FONDUE DE CHOCOLATE AL ESTILO DE LOS 50, asegúrese de seguir las instrucciones de limpieza después de cada uso. Nunca use elementos abrasivos en la base para mantener el acabado original.

- Desconecte de la toma de corriente sacando el enchufe del aparato.
- Asegúrese de que el aparato esté completamente frío antes de limpiarlo.
- Retire todas las piezas de la base térmica: cucharón, tenedores, moldes pequeños, tapa, olla para mezclar.
- Deseche el resto del chocolate al vaciarlo en una bolsa o bote de basura. NOTA: No se recomienda que vierta el sobrante de fondue por el fregadero.
- Lave a mano la olla para mezclar, el cucharón, los tenedores, los moldes pequeños y la tapa en agua tibia jabonosa con un paño no abrasivo.
- Seque las piezas por completo con un paño suave, no abrasivo.
- Limpie la base calentamiento con un paño seco y no abrasivo. Asegúrese de que no entre agua en el interior de la Base calentada.
- NO coloque ninguna pieza en el lavavajillas.
- No sumerja NUNCA la base de calentamiento o el cable en agua.

# RECETAS

¡Amigos y familiares disfrutarán una deliciosa diversión con la OLLA PARA FONDUE DE CHOCOLATE AL ESTILO DE LOS 50! Puede preparar una variedad de deliciosas saldas calientes de chocolate o queso de forma rápida y sencilla.

Sirva su fondue con lo siguiente:

- **Fruta fresca:** manzanas en rebanadas, bananas, frutillas, uvas, melón rocío de miel, peras, moras (la fruta fresca debe estar madura pero firme como para no disolverse al sumergirla)
- **Fruta seca:** higos, damascos, bananas, ananá, dátiles sin semillas
- **Tortas y galletas:** torta de libra, budín, torta ángel, vainillas, biscochos
- **Panes:** baguettes, pan francés, pan de calabaza, pan de zucchini, pretzels. ¡Sea creativo y DISFRUTE su OLLA PARA FONDUE DE CHOCOLATE AL ESTILO DE LOS 50!

**NOTA:** La capacidad de su OLLA PARA FONDUE DE CHOCOLATE AL ESTILO DE LOS 50 es de aproximadamente 4 tazas. Las siguientes recetas pueden preparar una mayor cantidad a la adecuada para la olla por vez. Puede dividir la receta a la mitad, o mantener fondue adicional en una sartén y rellenar la olla según sea necesario.

## FONDUE DE CHOCOLATE

- ½ taza de CHISPAS de chocolate semidulce  
Coloque las chispas de chocolate, manteca, leche condensada endulzada y agua en la olla para fondue.
- 1 cucharada de manteca o margarina  
Coloque el control de temperatura de su OLLA PARA FONDUE DE CHOCOLATE AL ESTILO DE LOS 50 en configuración alta.
- ½ (14-oz.) lata de leche condensada endulzada (NO leche evaporada)  
Cocine y revuelva constantemente hasta que espese, alrededor de 5 minutos. Agregue vainilla.
- 1 cucharada de agua  
Continúe calentando mientras revuelve, hasta que esté espeso y suave.
- ½ de cucharilla de extracto de vainilla  
Mantenga la fondue caliente con calor bajo.

## FONDUE DE BOMBÓN ESCOCÉS

- ½ taza de azúcar morena empaquetada  
En una cacerola pequeña, combinar el azúcar morena, el sirope de maíz, la crema y la manteca. Lleve a punto de ebullición bajo calor medio, revolviendo ocasionalmente.
- ⅓ taza de sirope de maíz ligero  
Reduzca el calor a medio-bajo; cocine por 5 minutos.
- ¼ taza crema batida espesa  
Retire del calor; agregue la vainilla.
- 2 cucharadas de manteca o margarina  
Transfiera a la OLLA PARA FONDUE DE CHOCOLATE AL ESTILO DE LOS 50 y mantenga caliente en calor medio-bajo.
- ½ de cucharilla de extracto de vainilla

**FONDUE DE FRUTAS**

- 1 taza de azúcar granulada
  - 10 cucharillas de harina común
  - 1 taza de agua
  - ¼ taza de manteca o margarina, en cubos
  - 1 cucharada de jugo de limón
  - 1 cucharada de jugo de naranja
  - ¼ de cucharilla de cáscara de limón, rallada
  - ¼ de cucharilla de cáscara de naranja, rallada
  - ⅛ de cucharilla de jengibre molido
  - Fruta fresca
- En una cacerola pesada, combine el azúcar y la harina. Stir in water until smooth.
- Lleve a punto de ebullición con calor medio; cocine y revuelva por 2 minutos o hasta que espese. Retire del calor.
- Agregue la manteca, jugo y cáscara de limón y naranja y el jengibre. Siga revolviendo hasta que se derrita la manteca.
- Transfiera a la OLLA PARA FONDUE DE CHOCOLATE AL ESTILO DE LOS 50 y mantenga caliente en calor medio-bajo.
- Sirva con frutillas, melón rocío de miel, ananá fresco o su fruta favorita.

**FONDUE DE CHOCOLATE BLANCO**

- ¼ taza de crema de leche
  - ½ cucharada de manteca sin sal
  - ¼ lb. chocolate blanco, picado
  - ½ de cucharilla de extracto de vainilla
  - 1 cucharada de crema blanca de cacao
- En una cacerola pequeña, caliente la crema y la manteca a calor bajo hasta que la manteca se funda y la crema llegue a punto de ebullición, revolviendo con frecuencia.
- Coloque el chocolate picado en la OLLA PARA FONDUE DE CHOCOLATE AL ESTILO DE LOS 50 con calor medio. Vierta la crema caliente en la olla.
- Agregue la vainilla y la crema de cacao hasta que esté suave y completamente fundida.
- Sirva con frutillas, uvas o melón rocío de miel fresco.

**CARAMEL FONDUE**

- 1 taza crema batida espesa, dividida
  - ¾ taza de azúcar
  - ½ taza de sirope de maíz ligero
  - ¼ taza de manteca
  - ¼ de cucharilla de sal
  - ½ de cucharilla de extracto de vainilla
- En una cacerola pesada, combine 1/2 taza de crema, azúcar, sirope de maíz, manteca y sal.
- Lleve a punto de ebullición con calor medio hasta que el termómetro de caramelo marque 234° revolviendo constantemente.
- Enfríe a 220°, agregue la crema restante. Deje hervir. Retire del calor; agregue la vainilla.
- Transfiera a la OLLA PARA FONDUE DE CHOCOLATE AL ESTILO DE LOS 50 y mantenga caliente en calor medio-bajo.
- Sirva con budín cortado en cubos o fruta fresca.

### THREE CHEESE FONDUE

- 1 Cup White Wine Bring the wine to a boil in a small saucepan.
- 1 Tbsp. Butter Meanwhile, melt the butter in a medium saucepan over medium low heat. Whisk in the flour, and cook for about 5 minutes, stirring constantly to avoid sticking and burning.
- 1 Tbsp. All-Purpose Flour
- 7-oz. Gruyere Cheese, cubed Once the flour is cooked, stir the wine into the flour mixture slowly. Use a whisk to smooth the mixture. Slowly add cubes of Gruyere, Cheddar, and Emmentaler cheese; stir until cheese is melted.
- 7-oz. Sharp Cheddar Cheese, cubed
- 7-oz. Emmentaler Cheese, cubed Transfer cheese mixture to '50s-STYLE CHOCOLATE FONDUE POT and keep warm over medium-low heat.

### PARMESAN FONDUE

- ¾ Cup Milk In a large saucepan, cook and stir the milk and cream cheese over low heat until cheese is melted.
- 1 (8-oz.) Package Cream Cheese, cubed Stir in Parmesan cheese and garlic salt; cook and stir until heated through.
- ¾ Cup Grated Parmesan Cheese Transfer to '50s-STYLE CHOCOLATE FONDUE POT and keep warm over medium-low heat.
- ¼ Tsp. Garlic Salt Serve with cubed French bread.

### CREAMY VEGGIE FONDUE

- ¼ Cup Milk In a medium saucepan over medium heat, mix together milk, white wine, Cheddar cheese, Monterey Jack cheese and cream cheese. Cook, stirring frequently, until melted, about 10 minutes.
- ¼ Cup White Wine
- 1 (8-oz.) Package Shredded Cheddar Cheese Stir in green onions, spinach, dry mustard, cayenne pepper, garlic powder and black pepper. Continue cooking until all ingredients are well blended, about 10 minutes.
- 1 (8-oz.) Package Shredded Monterey Jack Cheese Transfer 2 cups of fondue to '50s-STYLE CHOCOLATE FONDUE POT and keep warm over medium-low heat.
- 1 (8-oz.) Package Cream Cheese, softened Serve with fresh vegetables or bread sticks.
- ¼ Cup Chopped Green Onions
- ¼ Cup Frozen Chopped Spinach, thawed and drained
- 1 Tsp. Ground Dry Mustard
- 1 Tsp. Ground Cayenne Pepper
- 1 Tsp. Garlic Powder
- 1 Tsp. Coarsely Ground Black Pepper

# 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.

## '50s-STYLE CHOCOLATE FONDUE POT / RHM800

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.

### Distributed by:

Nostalgia Products LLC  
1471 Partnership Dr.  
Green Bay, WI 54304-5685  
Customer Service  
Phone: (920) 347-9122  
Web: [www.nostalgiaproducts.com](http://www.nostalgiaproducts.com)

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A representative will contact you as soon as possible.

### Product Warranty Terms

Nostalgia Products LLC (the "Company") hereby warrants that for a period of one (1) year from the date of original purchase, this product will be free of defects in material and workmanship under normal home use, provided that the product is operated and maintained in accordance with the operating instructions. As the sole and exclusive remedy under this warranty, the Company will at its discretion either repair or replace the product found to be defective, or issue a refund on the product during the warranty period. This warranty is only available to the original retail purchaser of the product from the date of initial retail purchase, and is only valid with the original sales receipt, as proof of purchase date is required to obtain warranty benefits. All warranty claims must be brought to the attention of the Company within the warranty period and no later than 30 days of the failure to perform. This warranty does not cover normal wear or damage caused by shipping, mishandling, misuse, accident, alteration, improper replacement parts, or other than ordinary household use. You may be required to return the product (with shipping prepaid by you) for inspection and evaluation. Return shipping costs are not refundable. The Company is not responsible for returns damaged or lost in transit. Unless otherwise specifically permitted by the operating instructions, this warranty applies to indoor household use only. In order to obtain service under this warranty, please contact the Company at the telephone number listed above or by filling out the Customer Service Inquiry Form located at [www.nostalgiaproducts.com](http://www.nostalgiaproducts.com). Warranty valid only in USA and Canada.

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### This warranty does not apply to re-manufactured merchandise.

Please read the operating instructions carefully. Failure to comply with the operating instructions will void this warranty.

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