Care and Cleaning:
Before using for the first time, wash in hot sudsy water with a sponge or dish cloth. Rinse in hot water and dry thoroughly.

Cleaning the Stainless Steel Interior:
Immerse in warm water. Use a fine powder cleanser with water to form a paste. Apply paste using a soft cloth. Rub in a circular motion from the center outward. Wash in hot soapy water, dry immediately. DO NOT USE oven cleaners or cleansers with chlorine bleach. DO NOT USE steel wool.

Preventing Water Spotting:
After washing, rinse in hot water and dry immediately.

Cleaning the Stainless Exterior:
The polished stainless steel exterior requires very little care. It may be polished with one of the available commercial stainless steel cleaners, rubbing in a circular motion. Rinse in lukewarm water. We do not recommend using steel wool, steel scouring pads or harsh detergents. Nylon scrubbing pads are safe to use. Dishwasher safe.

Cleaning the Porcelain Insert:
Wash in hot, soapy water. Dishwasher safe.

Caution: Use care when transporting a filled or heated fondue pot, since tilting or dropping may cause a risk of burns. Always use pot holders when transporting the Stainless Steel Pot to and from the Stainless Frame.
• Easy-clean 18/10 stainless steel Fondue Pot with All-Clad signature handles and stainless steel rivets for secure handling
• Stainless Steel Pot for Cooking Meats
• Includes 2 Qt. Porcelain Pot for Cheese and Chocolate
• 18/10 Stainless Steel forks are color coded for easy identification
• Includes 18/10 Solid Stainless Steel Stand, Fuel Holder, Lid and Six Forks
• Fuel canister sold separately
• Splatter guard and forks are designed to sit straight and are self-organized to eliminate fork clutter and ensure optimum safe fondue cooking performance
• Lifetime Warranty

All-Clad Cookware Lifetime Warranty. From date of purchase, All-Clad guarantees to repair or replace any item found defective in material, construction or workmanship under normal use and following care instructions. This excludes damage from misuse or abuse. Minor imperfections and slight color variations are normal.
All-Clad. Because You Care About The Way You Cook.

How to Use Your Dual-Purpose Fondue Set:

Your All-Clad Fondue Set consists of a 3 quart Stainless Steel pot with side loop handles and a 2 quart Porcelain Insert. The Stainless pot is used to cook meats in oil or broth. The Porcelain Insert needs to be placed inside the Stainless Steel pot along with enough water to fill the base of the Stainless Steel pot, but just below the porcelain insert. The water does not need to touch the insert. This heating and melting technique is referred to as a Bain Marie as is most gentle for melting cheeses, chocolate and other sauces for dessert fondues.

Assembling your Fondue Pot:
• Place the Stainless Steel Frame on a flat, level, heat-proof surface away from any loose or flammable cloth or material.
• Place the Stainless Steel Fuel Holder into the base of the frame. Uncover a Methanol Gel fuel canister (Sterno) and place it into the fuel holder. Place the Stainless Steel Holder Cover over the canister with the Extinguishing Disc in the fully open position.

Using Your Fondue Pot:

WARNING: IF OVERHEATED, ALUMINUM DISC MAY MELT – COULD CAUSE INJURY OR FIRE

This fondue pot must not be heated without water or oil in it, or allowed to boil dry, on the stove top or over the Sterno can. When used with the Porcelain Insert for chocolate or cheese, water must be put into the Stainless Steel pot before adding the Porcelain Insert. Otherwise, overheating can cause the aluminum in the bottom of the pot to melt and/or separate from the base, and molten aluminum may drop onto surfaces below the pot. If overheating occurs and the pot is picked up or moved, molten aluminum can drip onto a person, causing burns. Molten aluminum can also drip onto surfaces causing damage or fire. If overheating occurs, turn off heat source and allow the fondue pot to completely cool. DO NOT MOVE THE OVERHEATED FONDUE POT UNTIL IT HAS COMPLETELY COOLED.

Once the overheated pot has cooled, examine it to be sure that the aluminum bottom has not melted or been damaged in any way. If the bottom appears to have been damaged in any way DO NOT REUSE. Contact All-Clad Customer Service (see warranty page for phone numbers) for replacement instructions. Note: Adding cold water to a hot pot may cause permanent discoloration or warping and may cause burns.
Cooking Meat, Poultry or Vegetable Fondues:
- Use tender cuts of meat. For best cooking results, cut all meats, poultry and vegetables into uniform thinly sliced pieces.
- To make fondues that use oil or broth as the cooking medium, fill the Stainless Pot at least half way with oil or broth (or whatever liquid your recipe calls for). For best results preheat this liquid on your stovetop until the oil is very hot or the broth just reaches a boil.
- Using pot holders carefully remove the Stainless Steel Fondue pot from the stove or cook top and place the hot pot on the Stainless Frame over the canned cooking fuel gel. Carefully light the fuel and follow your recipes’ instruction for cooking and serving.

To Serve:
Each guest spears a piece of meat, chicken or vegetables with a fondue fork and cooks in the hot liquid, usually from 1 to 3 minutes.

Cooking Cheese and Dessert Fondues:
- Helpful Hint - Gradually add cheese to the porcelain insert, stirring constantly in a zigzag pattern not in a circular motion to prevent the cheese from balling up, until the cheese is just melted or follow your recipe instructions. Adding a small amount of cornstarch helps to keep the cheese from separating.
- To make cheese or dessert fondues that use the Porcelain Insert, pour 1 to 1 1/2 cups of very hot water, into the Stainless Steel Pot and then place the Porcelain Insert into the Stainless Pot so it is suspended over the water. Do not use boiling water when melting chocolate in the Porcelain insert because it may cause the chocolate to “seize”. Follow your recipe instructions for adding ingredients and cooking.
- Extinguish the flame or remove the porcelain insert from the pot once it is empty. Do not leave the empty insert heating over any heat source. If you will be cooking for more than an hour check that the water in the Stainless Pot has not evaporated. Add additional hot water to the stainless pot after an hour or as needed. Never allow the stainless pot to boil dry and never pour cold water into the hot porcelain insert as it may cause the insert to crack. ALWAYS allow the insert to completely cool before cleaning.

To Serve:
WARNING: Fondue Pot with Porcelain Insert MUST NOT be put on direct heat without water. Before using the Porcelain Insert, always place at least 1 to 1 1/2 cups of very hot water in the Stainless Steel Pot and then place the Porcelain Insert into the pot over the water.

Place assembled fondue set on the Stainless Steel Stand with care; light the fuel can and follow the recipes’ instructions for cooking and serving.

Each guest spears a cube of bread or a piece of fruit or vegetable with a fondue fork and dips into the hot liquid to coat.