

USER MANUAL



ELECTRIC **FONDUE**

SY•FE8

WELCOME

Welcome to Sytech! Thank you for purchasing the Electric Fondue SY-FE8. Please read this manual carefully before operating your product and pay close attention to the precautions which are mentioned below. Store this user manual in a safe place for future reference

INTRODUCTION

Please read this user guide thoroughly before switching on the appliance, paying particular attention to the safety information. Keep the guide in a safe place to refer to later, and pass it on with the appliance if you give it to another user.



This symbol indicates important safety information. Danger - relates to personal injury
Caution - relates to property damage



This symbol indicates important information.

GENERAL SAFETY INFORMATION

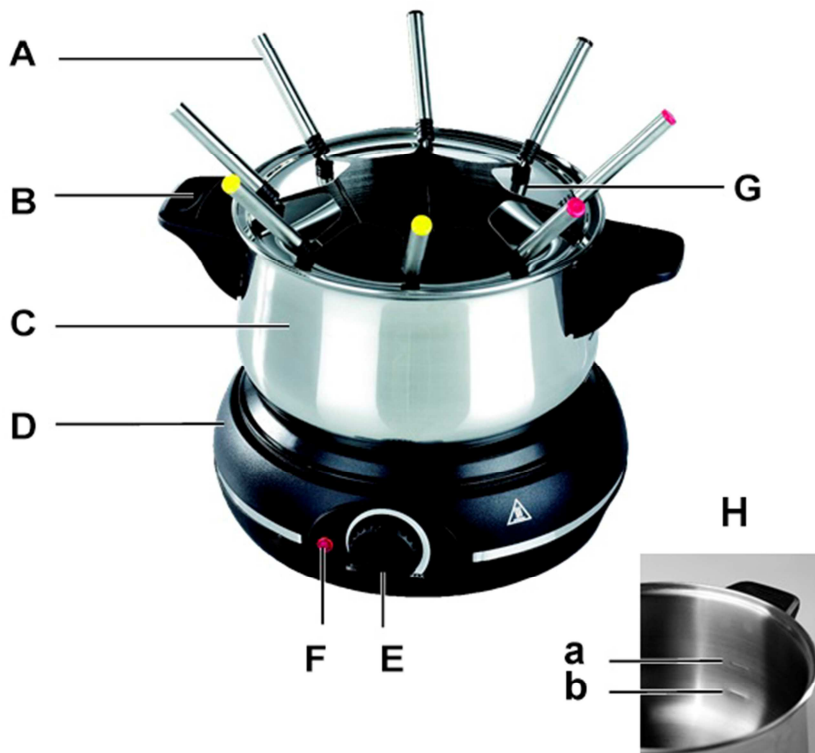
- Always remove the plug from the mains if there are any operating problems, whenever you clean the appliance or if it is not in use. Never pull on the mains lead. Risk of electrocution!
- Never put the appliance in water or use outdoors, as it should not be exposed to rain or any other kind of humidity. Risk of electrocution!
- If for any reason the appliance does fall in the water, immediately remove the plug from the socket, and then turn off the appliance. Do not turn the appliance on again, but have it checked first at an approved service point. The same applies if the mains lead or appliance is damaged, or if the appliance has fallen on the floor. Risk of electrocution!
- Take care never to put the mains lead or the appliance on a hot surface or near a heat source. Put the mains lead where it will not be in contact with hot or sharp-edged objects. Risk of electrocution!
- Never fold the lead or wind it round the appliance, as this could cause it to break. Risk of electrocution!
- Do not use the appliance if you are on a damp surface, or if your hands or the appliance are wet. Risk of electrocution!
- Never open up the appliance yourself. Risk of electrocution!
- Keep packaging materials out of the reach of children. Risk of suffocation! Please dispose responsibly.
- Electrical appliances are not toys. For this reason, please use and keep the appliance out of the reach of children. Children are not aware of the dangers of handling electrical appliances. Do not allow the mains lead to hang down to prevent anyone from pulling on it.
- People (including children) who are not in a position to use the appliance safely due to their limited physical, sensory or mental capacity or limited experience or limited knowledge should not use the appliance without the supervision or instruction of a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- Should the appliance need to be repaired please contact Sytech Service Center
- To avoid risk of damage, injury, accident or damage to the appliance, the mains lead, if damaged, should only be replaced by a professional. Please contact Sytech Service Center.
- To avoid accidents, do not leave the appliance unsupervised while in operation.

APPLIANCE - BASED SAFETY INFORMATION

- During operation, electric heating appliances can reach high temperatures, which can cause injury e.g. hot oil pots, hot fat, housing components! Never touch hot surfaces or heating elements. Please use the handles provided. Please also warn other users of the risk of getting burnt!
- Place the appliance on a heat resistant and anti-slip surface only, e.g. kitchen worktop; if necessary use a heat-resistant underlay. To prevent heat build-up, never place the appliance directly against a wall or under a hanging cupboard. Do not cover the appliance while in operation. Ensure that there is safe clearance and distance from items that could melt or burn: fire hazard!
- Change the used oil at regular intervals. Old or contaminated oil can spontaneously combust if overheated. Never pour water on hot or burning oil: explosion hazard! If there is a fire, pull out the plug immediately and try to close the pot with a lid to stifle the flames. Alternatively, use a fire blanket.
- CAUTION! Do not move the appliance if it contains hot oil, broth or food as any spills could cause serious burns! If the pot falls or is dropped, there is a danger of serious burns!
- Never use the pot without the accompanying base station.
- Always allow the appliance to cool down completely before cleaning and/or putting it away.
- Place the appliance on a flat, firm, heat-resistant surface. The surface should be unaffected by grease and easy to clean.
- To avoid damage, please respect the minimum and maximum levels for the oil or broth etc. (MIN / MAX markings in the pot).
- To avoid damaging the appliance, never allow the amount of oil or broth to go below the MIN marking in the pot.
- Use the appliance only for preparing foods, such as meat, vegetables, mushrooms etc., and for no other purpose.
- Remember that the appliance will still be hot after you have switched it off. Allow the fondue to cool sufficiently before cleaning or putting away.
- The appliance is not designed to be controlled by an external timer or separate remote system.
- Always use original accessories from the manufacturer. The warranty does not cover damage to the appliance caused by the use of accessories produced by third parties.
- If used with parts or accessories not original to the appliance, danger may be increased. In case of accident or damages while using non-original parts, all liability is rejected.
- Do not eat directly from the Fondue-forks. They can be very hot and have sharp edges. Danger of injury!

PARTS OF THE SY-FE8

Subject to technical and visual modifications.



- A) Fondue-Forks
- B) Handles
- C) Stainless Steel Pot
- D) Base Station
- E) Temperature control
- F) Indicator Light
- G) Splash Guard
- H) Markings for minimum and maximum filling quantities
 - a) Maximum filling quantity
 - b) Minimum filling quantity
- I) Cord wrapped (Appliance bottom; not shown)

GETTING STARTED

Unpack the unit before using.

- Carefully remove appliance from packaging.
- Remove all items of packaging.
- Remove any remaining packaging dust from the appliance and components following the instructions given in the section entitled "CLEANING AND CARE".



To avoid hazards, please check, when you have unpacked it, that the appliance is complete, and that no damage has occurred during transit. If in any doubt, do not use and please call our customer service department.

Before you use your appliance for the first time, it is necessary to carry out a heating process (without the pot). A slight smell or some smoke may appear which is normal and this will disappear after 1 or 2 heating cycles. This is not a malfunction of the appliance. Please ensure that there is adequate ventilation e.g. by opening a window.

- Unwind the power cord fully from below the unit.
- Place the appliance close to a mains socket, ensuring that there is free access to it.

Place the appliance on an even, dry, non-slip and heat resistant surface. The surface should be easy to clean as splashes are not always avoidable.

- Connect the appliance to the outlet and carry out a heating cycle as described in the section "Using the Appliance".
- If the appliance does not function properly, refer to the section "Trouble Shooting".
- Turn off the appliance after the heating process, unplug it from the wall outlet, and let it cool completely to room temperature. Clean the appliance following the instructions given in the section entitled "CLEANING AND CARE"

USING THE APPLIANCE



Never touch the hot surfaces with your bare hands. Use the handles and knobs and wear heat-insulated kitchen gloves. Advise other users of dangers. Danger of burns!



The appliance is delivered with a splash guard (also used as a holding area for the fondue-forks). Never use the appliance without this splash guard.



Be absolutely sure that the appliance is turned off (rotate temperature control counterclockwise to Stop) before you plug it into the mains socket.



Do not connect the appliance to the earthed mains socket and do not start the heating cycle until the pot has been filled with cold oil, broth, cheese etc., and has been placed on the base station.



Be sure to observe the fill-levels when using oil, fat, broth, etc. Do not fill below the Min. or above the Max. markings in the pot.



Some oils are not suitable for heating, e.g. sunflower oil. Make sure that the oil you are using is suitable for heating before you use it. Follow the instructions from the respective producer.



Chunks of meat can be cooked in oil or broth. Vegetables, e.g. broccoli, Brussels sprouts, cauliflower, carrots etc. or even mushrooms can also be cut into smaller pieces and cooked in the broth or fat on the end of the fork like the meat.



Important: Before eating, wait until the ingredients and/or the cheese have cooled to a suitable temperature.

To operate the electric fondue, proceed as follows:

- Place the appliance close to a mains socket, ensuring that there is free access to it.
- Place the pot (C) with its contents on the base (D) and place your ingredients (easily accessible) next to your appliance. Be sure the splash guard (G) is correctly attached to the pot (C) with the rounded part up and properly fitted.
- Now, plug the appliance into the mains socket and then turn the temperature control (E) to the desired temperature.
- The indicator light (F) goes on and off continuously during operation. When the temperature setting selected on the temperature controller (C) has been reached, the temperature will roughly remain constant. The indicator light (F) will continue to light up and go off accordingly. The time required to reach the selected temperature depends on what is in the pot (C), the quantity and the selected temperature setting.
- It can take several minutes for the oil to reach the necessary temperature. The best way to check the oil temperature is to dip the handle of a wooden cooking spoon into the oil. If small bubbles form, the oil has reached the necessary temperature.
- Once the desired temperature is reached, you may begin making your fondue.
- Place the chopped ingredients onto a fondue fork (A) (We recommend 1 or 2 pieces per fondue fork (A)) and place it into the pot (C) with the hot oil, broth, etc. Place the handles of the fondue fork (A) to the notches provided on the splash guard (G).
- Once your ingredients have reached the desired level (browned, medium, well done) carefully remove the fondue fork (A) from the pot (C). Let excessive liquid drip off the ingredients over the pot to avoid any fat splatters.



You can prepare meat, cheese or vegetable fondue. For cheese fondue you can use standard table forks and one of the long handled fondue forks provided per guest.

Use with oil or broth

- To heat oil or broth, install the splash guard and turn the temperature control to "MAX" by rotating it clockwise.
- Depending on the amount of oil or broth in the pot, it will take approx. 20 – 25 minutes to reach the necessary temperature.
- When using broth, you will see bubbles forming in the pot (similar to boiling water) indicating that the necessary temperature has been reached.
- To check whether the oil is hot enough, you can use the handle of a wooden cooking spoon and dip it into the oil. If small bubbles form, the oil has reached the necessary temperature.
- Only then may you insert the ingredients into the pot using the forks provided.
- If you prefer, you may reduce the temperature if some of the uncooked food browns too quickly. Adjust the temperature to your liking as you cook. Cooking time depends greatly on the size and consistency of the ingredients selected

Use with cheese

- In order to melt the cheese in the pot, turn the temperature control to "MAX" by rotating it clockwise all the way to the stop.
- Now, melt the cheese by stirring continuously until it is completely melted. Depending on the amount, this can take a few minutes.
- Reduce the temperature using the temperature control in order to prevent cheese sticking to the bottom of the pot.
- Keep checking with your wooden spoon to see whether the cheese is starting to stick to the bottom of the pot. Keep stirring occasionally and reduce the temperature further if needed.

You can now dip suitable ingredients into the melted cheese.

CLEANING AND CARE



Before cleaning and storage, always remove the plug from the mains socket and allow the appliance to cool down completely. Risk of electrocution! Never touch hot surfaces!



Make sure that no liquid is ever allowed to get inside the appliance. Never submerge the appliance in water. Risk of electrocution!



For cleaning, never use strong or abrasive cleaning products or sharp edged objects.

For cleaning of the base station (D), use a dry or, if necessary, a slightly wet cloth.

The Fondue-Forks (A), pot (C) and Splash Guard (G) can be cleaned in warm soapy water. Thoroughly rinse with clear water and dry thoroughly.

TROUBLESHOOTING

Fault

Cause

Remedy

The appliance does not function.

The mains lead is not connected to the socket.

Connect the mains lead to the socket.

Make sure the mains lead is not damaged. If it is please contact Sytech Service Center.

Appliance does not heat. Indicator light is not lit.

The appliance or the heating function is not turned ON.

Turn the temperature control clockwise to the desired temperature level. If problem persists, please contact Sytech Service Center.

Set temperature level has been reached and the thermostat has turned the heating function off.

Wait until the temperature falls below the set temperature level and heating function reactivates.

In the event of faults not listed here, please contact our customer services. Our customer advisors will be glad to offer you further assistance.

SPECIFICATIONS

8 Stainless steel forks included
Stainless Steel Pot with Aluminum nonstick coating
Min and Max level indicated
Adjustable thermostat
Heat resistant base
Heating indicator light
Cold touch handles and anti-slip feet
Overheating protective system
Maximum Capacity: 3L
Pot Diameter: 20.2 cm
Power: 1500W

DECLARATION OF CONFORMITY

Manufacturer Name: Satyatrade S. L.
Address: Pol.Ind.La Raya. C/ Guadalquivir, 2.
Camarma de Esteruelas, 28816 Madrid
Tel: 902 430 967
Fax: 91 8864285
NIF: B83254763
Manufacturing country: China
Description: Electric Fondue
Sytech® SY-FE8 complies with the following directives:

CE Standard: Directive 2004/108/CE

ROHS Standard: 2011/65/EU Restriction of Hazardous Substances

Signed: Ajeet Nebhwani Utamchandani
Sole Administrator

