

nutrichef
by **PYLE**



PKFNMK14

Electric Chocolate Melting
and Warming Fondue Set

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Carefully read this manual before using this appliance.

Ensure that you know how the appliance functions and how to operate it. Maintain the appliance in accordance with the instructions to ensure that it functions properly. Keep this manual with the appliance. If the appliance is to be used by a third party, this instruction manual must be supplied with it. The safety instructions do not eliminate any danger completely and proper accident prevention measures must always be applied.

No liability can be accepted for any damage caused by non-compliance with these instructions or any other improper use or mishandling.

Do not use this appliance if it has been dropped or damaged in any way, or if the supply cord is damaged.

PACKAGE CONTENTS

- 1 x Basic unit, including melting pot
- 1 x Spatula
- 1 x Draining rack
- 6 x Moulds (heart, bear, square, coffee bean, star, Christmas tree)
- 1 x Large heart-shaped mould to be filled with ice-cream, fruit, cream, etc.
- 10 x Plastic skewers for chocolate fondue
- 10 x Plastic forks for fruit
- 1 x Spiral fork for truffle dipping
- 1 x Flat chocolate-making fork for handling square chocolates
- 1 x Operating instructions

Confirm all parts before disposing of carton. Safely dispose of all plastic bags and other packaging components. They may be potentially dangerous to children.

GENERAL AND ELECTRICAL SAFETY



When using electric appliances, always observe the safety regulations where applicable to reduce the risk of fire, electric shock and personal injury. Always check that the power supply corresponds to the voltage on the rating plate.

Supply Cord and Plug

Always unplug from mains supply in case of non-utilisation. Do not abuse or damage the power cord. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

Supervision

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

Water

Do not immerse the appliance in water. Do not immerse any part of this appliance or supply cord in water. Do not use with wet hands or in damp surroundings.

Use and Environment

Do not use outdoors. Do not leave the appliance unattended whilst in operation. This appliance is not intended to be operated by means of an external timer or separate remote-control system. The appliance is designed solely for melting chocolate (of all kinds) at a maximum temperature of 158°F. It is absolutely not designed for sterilization or cooking. Do not use this appliance for anything other than its intended purpose.

Burn Hazard

The temperature of accessible surfaces may be high when the appliance is operating. Do not touch hot surfaces. Only use the appliance on a stable, heat-resistant surface.

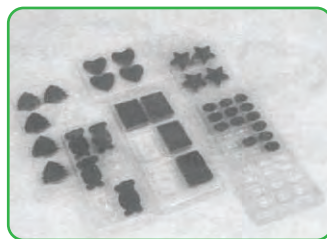
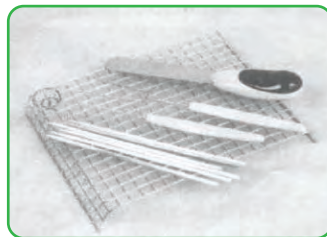
Damaged or Dropped

Always inspect your appliance before use. Check that parts are correctly attached. Do not use this appliance if it has been damaged, dropped, left outdoors or dropped in water. Return it to an authorised service dealer for examination and repair.

Double Insulation Safety

This appliance is double insulated for your protection. Do not attempt to repair a double insulated appliance.

DIAGRAM



OPERATION

Your **PKFNMK14** is designed to keep chocolate warm (Position 1 approx. 109.4°F) or to melt finely chopped dark, milk or white chocolate / chocolate couverture (Position 2 approx. 140°F) up to a maximum of 250g. It is not designed for cooking. If the melted chocolate is to be further processed, always use another vessel and allow the chocolate to cool down.

The **PKFNMK14**, the moulds and the chocolate / couverture must be completely dry and be at room temperature (68°F). Never add water to the chocolate / couverture. If the mass is too thick, reheat it in the **PKFNMK14**. If it is too thin (runny) or too hot, add a little more of the finely chopped chocolate / couverture. To obtain a nice shine on chocolate icing, add approx 1/2 tsp cocoa butter or coconut butter to the mass.

Some recipes require the addition of sugar or honey. Use sparingly as the chocolate is usually sweet enough!

GENERAL INSTRUCTIONS

- a. Place the appliance on an even surface and lower the melting pot into the recess.
NOTE: Heat up chocolate only in the melting pot, never heat up chocolate directly in the basic unit.
- b. Connect the appliance to a suitable 220-240V~ 50Hz power supply.
- c. Preheat the appliance (approx. 10 minutes) by turning the switch on the front of the appliance to Position 2 (approx. 140°F).
- d. Position 1 is used to keep the melted chocolate warm (approx. 109.4°F) e.g. for chocolate fondue.
- e. The chocolate or couverture should be finely chopped to shorten the melting time.
- f. Stir occasionally during the melting process.
- g. Turn to position 0 after using the unit. Unplug from the power supply.

MAINTENANCE

Regular maintenance of your appliance will keep it safe and in proper operational condition.

Before Cleaning

When not in use or before cleaning, always disconnect the appliance from the mains supply.

DO NOT IMMERSE THE BASE OF THE APPLIANCE OR ITS SUPPLY CORD IN WATER.

Cleaning

Regularly clean the outside of the appliance with a soft damp cloth and dry with a dry towel.

CAUTION:

To prevent damage to the appliance do not use harsh solvents, abrasive cleansers or scouring agents of any kind when cleaning the appliance.

Cleaning the Moulds

Rinse the melting pot and the moulds in warm, soapy water, rinse and dry all parts.

NOTE: Melting pot and plastic moulds are not dishwasher safe.

Damage Check

Always check that the appliance is in good working condition and that all removable parts are secure. Check the power supply cord and plug regularly for cuts or damage.

Store in a Safe Place

When not in use, store your appliance and all its accessories as well as the instruction manual in a safe and dry place.

RECIPES

NOUGAT CREAM AS SANDWICH SPREAD

100g cooking chocolate, 20g soft butter, 250g hazelnut, a little honey if required.

Melt the chopped chocolate in the **PKFNMK14**, add the hazelnut cream to the melted chocolate in a separate vessel and mix well with the soft butter until the mixture takes on the consistency of cream. Add a little honey if necessary. Pour the mixture into a clean jar and store in the refrigerator.

CHOCOLATE FONDUE WITH FRUITS

150g cooking chocolate, 1tbs cream, 1tbs soft butter

The following fruits can be used: grapes, strawberries, blueberries, blackberries, raspberries, gooseberries, banana slices, pieces of apple or pear, cape gooseberries, and dried fruits like dates, figs, apricots, prunes, cranberries, raisins, and nuts.

Note: The fruits used should be at room temperature.

Melt the chopped chocolate in the **PKFNMK14**, add the cream and butter, mix well and keep warm in the melting pot. The fruit must always be ripe, clean and dry (otherwise this will dilute the fondue). The individual pieces are speared on skewers and dipped into the chocolate.

CHOCOLATE COATED FRUIT OR BISCUITS

200g dark (or white) chocolate couverture, fruit, dry biscuits or wafers

The following whole fresh fruits can be used: grapes, strawberries, blue berries, blackberries, raspberries, gooseberries, apple bananas, fresh figs, cape gooseberries, kumquats, and dried fruits like dates, figs, dried apricots, prunes, cranberries, raisins, and nuts.

Note: The fruit should be at room temperature!

Melt the chopped chocolate couverture in the **PKFNMK14** and allow it to cool. Then melt it down again. This process gives the chocolate coating a beautiful shine. The fruit must always be ripe, clean and absolutely dry; otherwise the chocolate coating will not hold. The fruit can be dusted with a light coating of cornmeal to reduce the effects of escaping moisture.

Dip the pieces halfway into the liquid chocolate couverture and allow them to dry on a draining rack or cool in the refrigerator. Use up quickly!
Chocolate coated fruit is also most suitable for the decoration of cakes.

MOUSSE AU CHOCOLAT

150g cooking chocolate, 3 whole eggs, 0.5 l Cream

Melt the chopped chocolate couverture in the **PKFNMK14**. Beat the eggs in a separate vessel in a bain-marie until the mixture is warm and frothy, let it cool down and whip again when it has cooled. Add to the melted chocolate and gradually add the stiffly whipped cream. Keep cool for several hours.

REAL CHOCOALTE LEAVES AS DECORATION FOR CAKES OR DESSERTS

100g of dark chocolate couverture, green leaves with pronounced veins (e.g. rose, vine or laurel leaves)

Melt the chopped chocolate couverture in the **PKFNMK14** and dip the upper surface of the washed leaves flat into the chocolate, or carefully apply a coating of chocolate on one side using a brush. The other side of the leaf must not be coated with chocolate. Wipe off any excess chocolate and hang the leaves over the handle of a wooden spoon (with the chocolate coated

side facing upwards). Allow them to dry on the draining rack. (Room temperature max 68°F) Then gently peel the leaves off the spoon.

MOCHA-RUM TRUFFLES

200g household chocolate, 100g butter, 100g icing sugar, 1 sachet of vanilla sugar, 2 tbs instant Mocha coffee liqueur, cocoa powder, instant mocha powder

Melt the chopped cooking chocolate in the **PKFNMK14**. In a separate vessel, cream the soft butter, icing sugar and vanilla sugar. Add the mocha powder, the rum and the coffee liqueur, and thoroughly mix it with the melted chocolate. Refrigerate overnight. Form small balls and roll them in a mixture of cocoa powder and instant mocha powder. Store in a cool place and use up quickly!

MARZIPAN CONFECTIONERY/CHOCOLATES

250g dark chocolate couverture, 200g raw marzipan, approx. 50g icing sugar, chopped candied fruits or walnut halves, almonds, etc.

Knead the marzipan well with the icing sugar. Then roll it out with a rolling pin to a thickness of 1cm and cut it into squares or triangles, etc. Melt the chopped couverture in the **PKFNMK14** and dip the cut pieces into the chocolate one by one. Put them on the draining rack using the flat chocolates-making fork. Decorate with a piece of candied fruit or a nut.

CHOCOLATE PRALINES

200g cooking chocolate, 80g soft butter, 2 egg yolks, 1/16 whipping cream (sweet), 500g each cocoa powder and grated nuts

Melt the chopped chocolate in the **PKFNMK14**. In a separate vessel, mix the soft butter, the egg yolks and the whipping cream with the melted chocolate. Allow it to cool down, then form balls and roll them in cocoa powder and/or in grated nuts.

PKFNMK14

Electric Chocolate Melting and Warming Fondue Set

Features:

- Perfect for Home-Made Sweet Chocolatey Treats!
- Keep Melted Chocolate Warm in the Melting Pot
- Add Goopy & Delicious Chocolate for Decorating
- Make Cakes, Cookies, Biscuits, Wafers & Cupcakes
- Simple Electronic Plug-in Operation
- High-Powered Heating Element
- Safe, Food-Grade Construction
- Includes Fun Shaped Chocolate Casting Molds
- Perfect for Fondue Parties, Chocolate Lovers and Chocolate Decorators

What's in the Box:

- Heating Hotplate
- Melting pot
- (6) Fun-Shaped Casting Molds
- Accessory & Dipping Utensils
- Draining rack

Technical Specifications:

- Pot Capacity: 0.55 lbs.
- Warming Temperature: 109 °F
- Melting Temperature: 140 °F
- Heating Element: 25 Watts
- Construction Material: Pot (Aluminum) Hotplate (PET)
- Power Supply: 120V
- Sold as: 1

nutrichef

by **PYLE**



VISIT US ONLINE:

Have a question?

Need service or repair?

Want to leave a comment?

PyleUSA.com/ContactUs

PYLE