

A fondue set comprises the fondue pot, burner unit, plates and forks.

Fondue Pot

The traditional fondue pot (*caquelon*), made of heavy earthenware, glazed ceramic or enameled iron, is a good choice for cheese and dessert fondues. All variations are wide, shallow and heavy to help promote even heat distribution and heat retention. The fondue is prepared in the pot on your cooktop over low to medium heat and then transferred to the table and placed over the burner unit.



Burner Unit

The three types of fuel used for most fondue sets include alcohol (denatured or isopropyl), butane and gel fuel (e.g., Sterno). Alcohol and butane work equally well for cheese, dessert and broth or oil fondues. We do not recommend gel fuels because they tend to be messy, are more difficult to adjust, and produce lower heat (inadequate for oil or broth fondues).

Alcohol fuel: There are two types of alcohol units. The first consists of a small tin filled with glass wool. Alcohol is poured over the wool and then ignited with a match. The second has a small receptacle with a wick. The receptacle is filled with alcohol and the wick is ignited. The flame on both types of burners is controlled by the amount of air that is allowed to flow through the adjustable lid. You can obtain denatured alcohol or isopropyl alcohol at most hardware stores or grocery stores. Please carefully follow the manufacturer's instructions accompanying your burner unit and instructions provided with the alcohol fuel. Do not overfill the fuel unit and do not refill while the unit is burning.



Butane fuel: Introduced more recently than alcohol fuel units, butane units are available with refillable tanks that can be obtained at many hardware stores. Butane is odorless and the units provide the most control over the amount of heat produced.

Fondue Forks

The fondue forks are long to keep your hands away from the heat source and generally have two tines for spearing food. Each has a heat resistant handle such as wood or plastic. Frequently the forks are color-coded or have other markings so diners can easily keep track of their utensils.



Plates

Standard dinner plates can be used for fondue. Special plates are available that have separate compartments to side dishes and sauces. Often the style and finish of the dinner plates match that of the fondue pot to present an attractive, integrated look.



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