

MULTI-FRYER™

5 Appliances in 1

Deni®

Model #9200

IMPORTANT!

Please keep these instructions and your original box packaging.

www.deni.com



INSTRUCTIONS
FOR PROPER USE AND CARE

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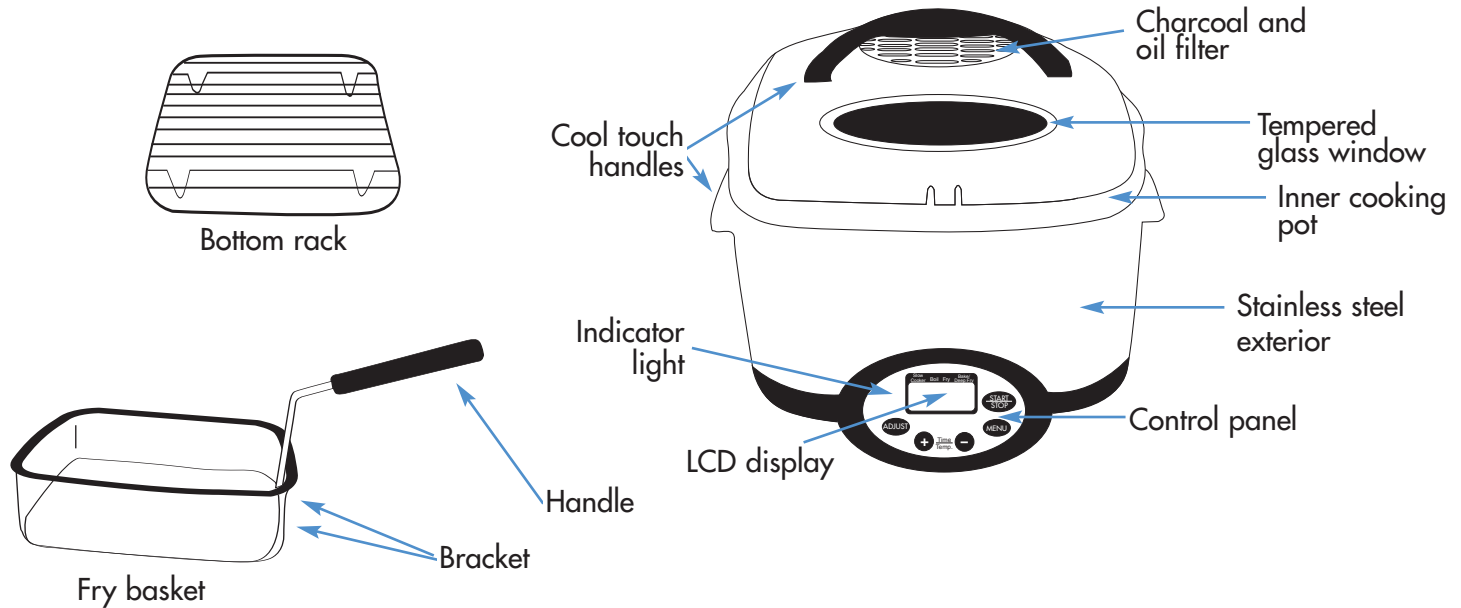
IMPORTANT SAFEGUARDS

When using this electrical appliance, safety precautions should always be observed, including the following:

- **Read all of the instructions before using appliance.**
- Do not let the cord hang over the edge of the work space or touch any hot surfaces.
- Place the Multi-Fryer securely in the center of the counter or work space.
- Do not touch hot surfaces. Use cool touch handles to lift or move.
- Close adult supervision must be provided when this appliance is used by or near children.
- Using attachments not recommended or sold by Keystone Manufacturing Co., Inc. may be hazardous.
- Do not operate on a non-heat resistant glass, wood cooking surface, or a tablecloth. It is imperative that a heat resistant cooking surface with heat resistant finish be placed beneath this unit.
- Do not operate with a damaged cord. Return the Multi-Fryer to our repair center or have it repaired by a licensed electrician.
- Always unplug before cleaning. Allow unit to cool before removing parts and before cleaning.
- Always switch off appliance before removing inner pot.
- Use extreme caution when moving Multi-Fryer or inner pot containing hot liquids.
- Be sure the handle is correctly attached to the deep fry basket and locked securely in place before using. See detailed instructions on page 4.
- Do not place near hot gas or electric burner.
- To disconnect, press **START/STOP** before removing the plug from the outlet.
- To reduce the hazards of potential shock, the Multi-Fryer has a polarized plug (one blade is wider than the other), which will fit only one way in a polarized outlet. If the plug does not fit, contact a qualified electrician for assistance. Do not attempt to defeat this safety feature.
- Do not clean with metal scrubbing pads. Pieces can break off the pad and short-circuit electrical parts, creating a possibility of an electrical shock and damaging the unit.
- To protect against electrical shock, do not immerse plug, cord or motor base in water or any other liquid.
- It is recommended that you do not use an extension cord with this Multi-Fryer. However, if one is used, it must have a rating equal to or exceeding the rating of this appliance.
- **ATTENTION:** to reduce the risk of electric shock, cook only in attached removable container.
- This Multi-Fryer is for indoor, household use only.
- This Multi-Fryer should not be used for other than its intended use.

SAVE THESE INSTRUCTIONS

FEATURES



FUNCTIONS

Electronic touch pad with LCD display:

Controls time, function and cooking temperatures.

Removable inner cooking pot:

Interior is a high temperature die-cast pot for even temperature distribution and easy clean-up.

Stainless steel lid with handle:

Retains heat and moisture.

Tempered glass window:

Allows food to be monitored during cooking.

Charcoal and oil microfilter:

Absorbs odor, grease and smoke.

Deep fry basket:

Chrome-plated wire deep fry basket with attachable handle holds up to 3 lbs. of food.

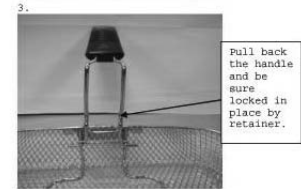
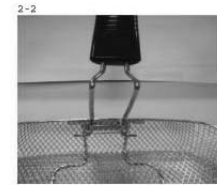
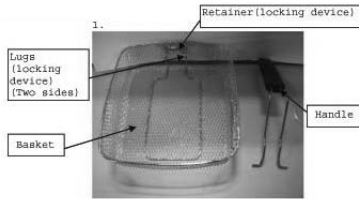
Fry basket support bracket:

Supports the basket on the edge of the Multi-Fryer, allowing excess oil to drain after frying. Also used after steaming and blanching to drain off excess moisture.

Steam rack:

Separates steamed food from the boiling water below.

ASSEMBLING THE HANDLE



BEFORE OPERATING UNIT

- Note that the oven has five functions: SLOW COOK, BOIL, FRY, BAKE AND DEEP FRY.
- Be sure unit is unplugged. Take everything out of the fryer.
- **Pull off the plastic film overlay on the digital control panel.**
- Clean the accessories with warm, soapy water.
- Wipe the inner walls of the fryer with a damp cloth or sponge.
- DO NOT immerse unit in water.
- Insert the handle into the bracket and pull back until it locks into place.

BASIC OPERATING INSTRUCTIONS

	Slow Cook	Boil	Fry	Bake/Deep Fry
Temp °F	176°-208°	221°	265°-375°	265°-375°
Timer	30m-9h59m	5m-4h	5m-4h	5m-4h

See following pages for instructions for specific functions.

1. Plug in unit, the LCD display on the control panel will automatically show up.
2. Place lid on unit.
3. Select Function - Press Menu button to select cooking function. An icon will blink indicating the setting: SLOW COOKER, BOIL, FRY, or BAKE/DEEP FRY.
4. Select Time and Temperature —Press the Adjust button to switch between time and temperature. Press the + and - buttons to increase or decrease time and temperature settings. When setting the timer for the FRY and BAKE/DEEP FRY functions the unit must preheat first before the timer can be set. After you set the timer, press the START/STOP button. The unit will beep when it has reached its set temperature. The time and temperature settings vary depending on selected function. Refer to chart below.
5. Start Cooking —After function, temperature and time have been selected, press the red Start/Stop button, the indicator light will turn red, and cooking will proceed. The Adjust button can be pressed anytime during the cooking process to view the temperature setting. After 5 seconds the display switches back to the time setting. The lid can become extremely hot. Use pot holders to prevent burns.
6. The unit will beep when cooking time has expired.
7. The Multi-Fryer stays warm for ten minutes after cooking time has expired. At this time you can add more time to extend the cooking process. Otherwise the Multi-Fryer will automatically shut off.

REMEMBER: Cooking times and temperatures listed in the recipes are estimates and the exact cooking time will be determined by many factors, including the specific cut, size and shape of foods you are cooking.

When using the Multi-Fryer, consult with your doctor before use if you have any special dietary needs. Also, we recommend that all foods, especially meats, be cooked in the Multi-Fryer to a temperature of at least 160°F until fully cooked.

MAINTENANCE AND CLEANING

Always allow your Multi-Fryer to cool a little before cleaning. To clean the main unit:

1. Disconnect the power supply.
2. Lift lid and remove any cooking accessories. Wash fry basket, pan and rack with warm soapy water.
3. Remove inner pot, empty remaining food and liquid and allow to cool. Fill the inner pot with warm water and a mild detergent. Never pour cold water into warm inner pot. Do not use abrasive or steel wool this may damage the non-stick surface. Only use wooden or heat proof plastic utensils to prevent damage to the inner pot's non-stick surface. Never use metal utensils. Never immerse the outer unit in water or other liquid simply wipe clean with a damp cloth.

4. The exterior can be cleaned with a damp sponge. Never use abrasive or scouring pads
5. The three layer oil/charcoal filter should be replaced each year. However, the oil filter can be cleaned with warm soap and water.

FUNCTIONS

SLOW COOK

1. Place required liquid and food, depending on recipe instructions, directly into inner pot and close the lid. You may want to use the bottom rack, depending on recipe.
2. Press **Menu** to select the **SLOW COOK** setting.
3. Press **Adjust**, if not in temperature setting mode, followed by the **+** and **-** to set temperature (176° to 208°F).
4. Press **Adjust** followed by the **+** and **-** to set timer. Best results are obtained when cooking time exceeds 3 hours. For faster cooking, select **BOIL** and then reduce to **SLOW COOK**.
5. Press **Start/Stop** to begin. The indicator light will go on.
6. To retain heat and moisture during cooking it is best not to lift the lid. Always make sure there is sufficient liquid to cover the food, unless of course you want to reduce excess liquid and/or thicken.

Helpful hints for successful slow cooking:

- Allow plenty of time for cooking. Slow Cooking is so gentle that an extra hour or even two will generally not ruin the food.
- It is not necessary to brown meat first, except to remove excess fat. It is better to cut off excess fat and discard. You can, of course, brown meat to add additional flavor or stir fry all slow-cooking ingredients to speed up cooking.
- Some crisp vegetables such as carrots, celery, turnips and beets can take longer to cook than some meats. Consider this in the preparation.
- For simmering soups, sauces, stews, chowders and chili: fill the Multi-Fryer no higher than 1 1/2" from the top. Select **SLOW COOK** and adjust temperature. Your Multi-Fryer can be left on for up to 9 hours and 59 minutes at that setting.
- Fish, seafood, rice, pasta and "light" products cook quickly. They should be added toward the end of the cooking time.
- Variances in household electric current, altitude, volume of food and temperature of food being prepared all affect the cooking time. You can generally reduce cooking times by selecting the next highest temperature setting for part of the time.
- **SLOW COOK** is the ideal temperature for scrambled

eggs. Use a wooden or heat-proof plastic spatula only.
Do not use a metal utensil.

BOIL

1. Place required amount of food (depending on recipe) directly into inner pot.
2. Cover with water, place inner pot in fryer. Place lid on top.
3. Press Menu button and select the **BOIL** setting.
4. Press the Adjust button followed by the + and - to set timer.
5. Press **Start/Stop** to begin.
6. Always check that there is sufficient water to cover food at all times. Do not overfill.

BOILING PASTA

1. Add manufacturers recommended quantities of water, oil and salt to inner pot. Press **Menu** button and select the **BOIL** setting. Follow the **BOIL** instructions as stated above.
2. When the water has reached a full rolling boil, using handle, lower the empty fry basket into boiling water.
3. Add pasta and cook uncovered according to package instructions or desired tenderness.
4. Lift basket, drain and remove.

STEAM

1. Place bottom rack in the inner pot.
2. Add 2 cups of water. Keep the water level below the rack. You can steam directly on top of the bottom rack or inside the fry basket sitting on the bottom rack.
3. Press **Menu** button and select the **BOIL** setting.
4. Press the **Adjust** button followed by the + and - to set timer. (see page 10-11)
5. Press **Start/Stop**.
6. Allow water to boil.
7. Place food to be steamed in basket and place in inner pot or put foods directly on bottom rack. Close the lid.
8. When steaming is completed, remove the basket with the handle that has been provided or use tongs to remove the rack.

BLANCHING

1. Fill the Multi-Fryer inner pot with enough water to cover food being blanched.
2. Press the **Menu** button and select the **BOIL** setting.
3. Bring to a full rolling boil.
4. Press the **Adjust** button to set timer
5. Press **Start/Stop** to begin.

6. Attach handle to basket. Place prepared vegetables into basket and lower into boiling water. Keep the lid off.
7. Blanch vegetables until the surface area is heated, greens should be only slightly wilted.
8. After blanching, lift from boiling water and drain.
9. Submerge the basket into a sink or pan full of ice water and allow to sit in ice until completely cool.
10. Drain again.

BAKE

1. Place the bottom rack into the pot.
2. Press the **Menu** button and select the **BAKE/DEEP FRY** setting.
3. Press **Adjust**, if not in temperature setting mode, to set temperature to 375°F. Press **Start/Stop** to preheat. The unit will take approximately 8 minutes to preheat.
4. Place a 8 inch baking pan onto rack.
5. Once preheated, press **Adjust** to set timer. Press **Start/Stop** to begin.
6. After time has expired, check food to see that it is cooked through. Press **Adjust** to add more time if needed. The Multi-Fryer will keep food warm for ten minutes after time has expired.

- Using a potholder carefully remove baking pan from inner pot. Set a side to cool.

FRYING AND BRAISING MEATS AND FISH

- Press the **Menu** button to select the **FRY** setting.
- Press **Adjust**, if not in temperature setting mode, followed by the + and - to set the temperature (265°-375°). Press **Start/Stop** to begin the preheating process.
- Once the unit has reached its temperature it will beep. Press **Adjust** followed by the + and - to set the timer. Press **Start/Stop** to begin.
- To brown meats and fish, add a small amount of cooking oil, butter or margarine to the inner pot. Brown meat or fish on all sides, using 350°F or 265°F with lid off. Meat and poultry generally brown best at 340°F, more delicate items (i.e. fish) could be browned at 265°F.
- When browning is complete, remove browned meat, carefully drain fat and continue with your recipe.

DEEP FRY

Always deep fry with the lid closed. Do not add water or wet foods to the cooking oil, even small amounts of water will cause oil to bubble and splatter.

- Pour oil into inner pot between the MIN (1.5L) and MAX (2.5L) mark.
- Press the **Menu** button to select the **DEEP FRY** setting.
- Press **Adjust**, if not in temperature setting mode, followed by the + and - to set the temperature (265°-375°). Press **Start/Stop** to begin the preheating process. The unit takes approximately 10 minutes to preheat.
- Once the unit has reached its temperature it will beep. Press **Adjust** followed by the + and - to set the timer. Press **Start/Stop** to begin.
- Place food in deep fry basket and lower into oil. Fill the basket no more than halfway for best frying results. Cover with the lid. When time has expired and food appears golden brown lift basket and drain oil.
- Place food on dry paper towel.

Straining Oil—Oil can be reused several times but must be strained after each use.

- Turn unit off and unplug.
- When the unit has cooled and can be handled, remove the inner pot.
- Strain oil through a sieve, wire strainer, funnel lined with a paper towel or coffee filter.

- Return strained cooking oil to its original container. Label clearly with the date and type of fried food. Store in refrigerator for future use.

Clarifying Oil — To reuse oil when strong flavored foods are fried (fish, onions), first clarify the oil.

- Allow oil to partly cool.
- Slice a few potatoes into thick lengths, place in fry basket and lower into the oil.
- Gradually increase to 375°F and brown the potatoes.
- Drain the potatoes and discard. Cool, strain and store oil in its original container in the refrigerator. Label with date and type of food.

Hints for Deep Frying:

- Dip basket into hot oil first to prevent food sticking.
- Cook uniform pieces where possible so they will finish cooking at the same time. Add small and softer pieces later.
- Dry all foods before frying.

Approximate Guide Times for Most Common Fried Foods

Cheese sticks	3 minutes	French fries	3 minutes
Chicken wings	6-8 minutes	Onion rings	3 minutes
Fish fillets	4-5 minutes	Shrimp	3-4 minutes

TEMPERATURE GUIDELINES

QUICK-FREEZING VEGETABLES

<i>Vegetables</i>	<i>How Prepared</i>	<i>Blanching</i>
Asparagus	Wash, cut, sort into groups according to thickness and stalk; blanch. Chill and pack.	1 to 2 minutes in boiling water, depending on size.
Bean, Green and Wax	Wash, stem, slice, cut or leave whole. Blanch, chill and pack.	Cut: 1 minute in boiling water. Whole: 1 1/2 minutes in boiling water.
Beans, Lima	Shell, wash, blanch, chill; remove white beans which may be used for cooking; pack.	1 minute in boiling water, depending on size.
Carrots	Remove tops, wash, scrape; slice lengthwise or crosswise as preferred, or leave small carrots whole.	Whole: 2 1/2 minutes in boiling water. Sliced: 1 1/2 minutes in boiling water.
Cauliflower	Break heads into florets about 1" across. Wash, blanch, chill and pack.	2 minutes in boiling water.
Corn, on the cob	Husk, trim away silk and spots. Wash, blanch, chill and pack.	2 minutes in boiling water for slender ears, 3 minutes for medium, 10 minutes for large.
Corn, kernels	Same as corn on the cob. After chilling, cut off kernels and pack.	

Vegetables	How Prepared	Blanching
Greens—beets, chard, mustard, kale, spinach.	Wash, discard bad leaves, tough stems. Blanch, chill and pack.	1 minute in boiling water.
Peas	Shell, sort, blanch, chill and pack.	1 minute in boiling water, depending on size.
Peppers, green	Wash, cut away seeds, slice; blanch, pack in brine of 1 teaspoon salt to 1 cup of cold water.	1½ minutes in boiling water.

Vegetables for freezing are prepared as for cooking, then blanched (scalded) and packed dry for the freezer. See page 8 for blanching instructions. Blanching vegetables before freezing is important because it minimizes loss of flavor and color.

VEGETABLES AND SIDE DISHES

Frozen Vegetables Boiled

Type	Cooking Time
Artichokes	12 minutes
Asparagus spears	10-12 minutes
Broccoli florets	12-15 minutes
Brussel sprouts	12-15 minutes
Carrots, sliced	12-15 minutes
Cauliflower florets	8-10 minutes
Corn on the cob, half	16-18 minutes, 16 in halves
Corn, whole kernel	10 minutes
Green beans, cut	10-12 minutes
Green peas	8-10 minutes
Spinach	7-9 minutes

Fresh Vegetables-Steamed

Type	Cooking Time
Artichokes	25-30 minutes
Asparagus Spears	4-6 minutes
Beets-medium	40 minutes
Broccoli florets	13-15 minutes
Brussel sprouts	20 minutes
Cabbage, shredded	10-13 minutes
Carrots, sliced	12-18 minutes
Cauliflower florets	10-13 minutes
Celery	8-12 minutes
Corn on the cob, half or full	30 minutes, 35 in husk
Eggplant	15-20 minutes
Green beans, cut	15-20 minutes
Green peas	10-15 minutes
Onion	25-30 minutes
Parsnips, slices or wedges	15-20 minutes
Potatoes-sweet, slices	15-20 minutes
Potatoes, whole	40 min.-small, 45-med., 50-large
Potatoes, sliced, diced	30 minutes
Snow peas	less than 5 minutes
Spinach - chopped	15-20 minutes
Squash	15 min. whole; 10 min. - sliced
Turnips, slices or wedges	15-20 minutes

These charts are general guides. Cooking times will vary with individual taste. For crispier vegetables, reduce the amount of time, and for tender vegetables, increase the amount of time. Start with an adjustment of one minute, until the time(s) suit your taste.

RECIPES

Apple Cider Braised Chicken (Serves 4)

Ingredients:

(A good accompaniment with this dish is mashed sweet potatoes or yams.)

- 2-2¹/₂ lbs. chicken, quartered
- 1 cup flour, seasoned with salt and pepper
- 3 tbsp. butter, more if needed
- 1 clove garlic (more if desired), minced
- ³/₄ cup celery, large diced
- ³/₄ cup carrots, large diced
- 1 cup onions, large diced
- ¹/₂ cup turnips, diced
- 1 cup apple cider
- 1 cup white stock
- 1 tsp. dried thyme or 2 tsp. chopped fresh
- 1 tsp. fresh parsley, chopped
- 2 bay leaves
- ¹/₂ tsp. rosemary leaves
- salt and pepper to taste
- 2 tbsp. cornstarch in 2 tbsp. water

Method:

1. Set unit to the **FRY** setting at 350°F, press **START/STOP** to preheat.
2. Once preheated, set timer to 2 hours, press **START/STOP** to begin.
3. Dredge chicken pieces in seasoned flour.
4. Put butter in inner pot and heat. Saute chicken pieces in batches until browned. If necessary, raise temperature to 375°F. Set browned chicken aside.
5. Add onions, carrots, celery, turnip and garlic to pot and cook until soft and lightly browned. Add more butter if needed. Return chicken to the pot. Add remaining ingredients except for cornstarch. Cover with the lid. Lower temperature to **BOIL** setting at 221°F. Simmer until chicken is tender (30-45 minutes). Remove the chicken.
6. Strain sauce if desired. It is actually my preference to serve the sauce mixture, vegetables and all. Thicken the sauce by adding the slurry (cornstarch and water mixture). The mixture should quickly thicken once boiling is achieved. Add salt and pepper to taste. Press **START/STOP** to turn the unit off.
7. Serve the chicken with the sauce.

Barbecued Flavored Spare Ribs with Sauerkraut (Serves 4)Ingredients:

- 6 lbs. pork spare ribs
- 2 tbsp. olive oil
- 2 cups cabbage, finely shredded
- 1 clove garlic, minced
- 1 cup prepared barbeque sauce
- 1 can sauerkraut, rinsed & drained
- 3 tbsp. honey dijon mustard
- 1 tsp. black pepper
- 1 cup onion, medium diced
- 2 tsp. fresh parsley, chopped

Method:

1. Set unit to the **FRY** setting at 350°F, press **START/STOP** to preheat.
2. Cut spare ribs into pieces 2 bones wide.
3. Once preheated, set timer to 3 hours, press **START/STOP** to begin.
4. Heat the oil in the inner pot. Brown ribs in batches in the hot oil. Set aside.
5. Add remaining ingredients to the pot, (except ribs). Stir until heated through.
6. Add ribs and any collected juices.
7. Cover with the lid. Lower the temperature to 176°F **SLOW COOK**, press **START/STOP**. Cook until ribs are tender, about 1 1/2 hours.
8. Press **START/STOP** to turn the unit off.

Buffalo Style Chicken Wings

(Serves 4)

Ingredients

- 24 piece chicken wings
- 1 cup Louisiana hot sauce
- 2 tbsp. white vinegar
- 2 tbsp. melted butter or margarine
- 1/2 cup chunky bleu cheese dressing
- 8 each celery and carrot sticks

Method:

1. Fill inner pot with 2 1/2 quarts of oil. Set unit to the **DEEP FRY** setting at 375°F, press **START/STOP** to preheat. Follow **DEEP FRY** instructions on page 9 for filling, heating and proper use.
2. Place frying basket into oil to preheat.
3. Combine hot sauce, vinegar, butter and set aside.
4. Pat wing pieces dry.
5. Once preheated, set timer to 30 minutes, press **START/STOP** to begin.
6. Place wings in the deep frying basket (2 separate batches if necessary) and carefully lower into pre-heated oil.
7. Continue cooking until wings are well cooked and crispy (depending upon wing size —allow 15-20 minutes cooking time).

8. Drain wings well and transfer to a bowl with a tight fitting lid. Add enough hot sauce to coat the wings. Place lid on bowl and shake the wings to completely coat with sauce. Turn out wings onto a plate.
9. Serve with celery and carrot sticks with a side of chunky bleu cheese dressing.

Beef Stew

(Serves 4)

Ingredients:

- 1/4 cup vegetable oil
- 4 lbs. 8 oz. stewing beef (1 1/2" cubes)
- salt and pepper to taste
- 4 tsp. flour
- 1 cup diced onion
- 3/4 cup carrots, 1" pieces
- 3/4 cup celery
- 1 tsp. chopped garlic
- 1/3 cup tomato paste
- 3/4 cup red wine
- 1/2 tsp. dried thyme
- 1 qt. brown stock
- 2 bay leaves
- 3 tbsp. chopped fresh parsley

Method:

1. Set unit to the **FRY** setting at 375°F, press **START/STOP** to preheat.

2. Once preheated, set timer to 4 hours, press **START/STOP** to begin. Keep lid off.
3. Heat oil in inner pot.
4. Season meat with salt, pepper and flour. Add to hot oil. Brown on all sides. Do meat in 2-3 batches if necessary. Set aside.
5. Combine onion, carrot, celery and garlic in pot (add 1-2 tbsp. of oil to pot if necessary). Cook for about 10 minutes, allowing some browning to occur. Lower temperature to 350°F.
6. Add paste. Cook about 5 minutes. Add wine, let it boil about 5 minutes to remove alcohol.
7. Return browned meat with juices to pot. Cover meat with stock, add seasonings and allow mixture to come to a boil. Reduce temperature to 176°F on **SLOW COOK**. Press **START/STOP**.
8. Simmer 2 1/2 to 3 hours uncovered or until tender. Degrease before serving. Press **START/STOP** to turn the unit off.

Beer Battered Haddock

(Serves 6-8)

Ingredients:

- 4-6 oz. haddock
- 1 cup flour seasoned with 1 tsp. salt and 1/2 tsp. pepper
- 1 lemon, quartered

Batter:

- 3/4 cup flour
- 1 tsp. salt
- 3/4 cup beer
- 1 tbsp. shortening
- 1/2 tsp. black pepper
- 2 tsp. baking powder
- 1 egg yolk

Method:

1. To make the batter, combine all of the batter ingredients except the beer, in a shallow bowl, and mix well. Add the beer 1/4 cup at a time, stirring well after each addition. Let the batter rest for about 20 minutes. Usually this causes the batter to thicken a bit. If so, thin it with additional beer just before using.
2. Fill inner pot with 2 1/2 quarts of oil. Set unit to the **DEEP FRY** setting at 375°F, press **START/STOP** to preheat. Follow **DEEP FRY** instructions on page 9 for filling, heating and proper use.
3. Place frying basket into oil to preheat.
4. Once preheated, set timer to 30 minutes, press **START/STOP** to begin.
5. Dredge fillets in seasoned flour. Dip the floured pieces (both sides) in the batter. Lift the basket out of the oil and place 2 of the fillets in the basket. Lower the basket into the oil. Cook for about 3-4 minutes, until the batter is golden and crispy.
6. Remove and drain on a paper towel and keep warm.

7. Cook the other 2 pieces in the same fashion.
8. Press **START/STOP** to turn the unit off.

Chicken-Broccoli Stir Fry

(Serves 4)

Ingredients:

- 3 tbsp. peanut oil
- 1 cup onion, large dice
- 2 cloves garlic, minced
- 2 tbsp. fresh ginger, minced
- 2 cloves garlic, minced
- 4 five oz. boneless chicken breasts, cut in 1" strips
- 1/2 cup chicken stock
- 2 medium bunches of broccoli, stems removed and flowers separated

Stir Fry Sauce

- 1/2 cup oyster soy sauce
- 1/4 cup soy sauce
- 1 1/2 tbsp. cornstarch
- salt and black pepper to taste
- 1/4 cup red wine
- 2 tbsp. sugar

Method:

1. Set the unit to the **FRY** setting at 350°F, press **START/STOP** to preheat.
2. Once preheated, set timer to 50 minutes, press **START/STOP** to begin.

3. Heat oil while keeping the lid off.
4. Add onions, garlic and ginger. Stir fry for about 1 minute. Add chicken strips and stir fry until chicken is barely cooked through, about 2 minutes.
5. Add the stock to the pan. Place the broccoli in the pot. Close the lid. Steam until the broccoli is tender, about 5 minutes.
6. Add the sauce mixture to the pot and stir. Continue cooking until the mixture thickens. Turn the unit off.
7. Adjust seasoning with salt and black pepper. Serve over steamed rice.

Fettuccine Alfredo

(Serves 4)

Ingredients:

- 1 lb. fettuccini pasta (or pasta of choice)
- 2 tbsp. salt
- 1 cup milk
- 1 cup heavy cream
- 1 stick butter
- 1/2 cup grated romano cheese
- 1/2 cup grated asiago cheese
- 1/2 cup parmesan cheese
- 1/4 cup room temperature gorgonzola cheese
- freshly grated black pepper
- 2 tbsp. fresh parsley

Method:

1. Fill pot with 2 quarts of water and add salt.
2. Set unit to **BOIL** setting at 221°F, set timer for 50 minutes. Press **START/STOP**.
3. Bring the salted water to a rolling boil. Keep lid off. Add pasta, stirring frequently. Cook until al dente. Drain cooked pasta.
4. Return to Multi-Fryer, keeping the temperature at 221°F. Add the milk and cream to the pasta. Bring to a boil. Allow the mixture to finish cooking the pasta and pick up some of the starch. Add the butter, stirring until it melts. Stir the four cheeses into the mixture. If the mixture is too dry, add more milk, or reserved pasta water to loosen it. Press **START/STOP** to turn the unit off.
5. Place in a serving bowl or individual plates. Season with black pepper. Garnish with parsley.

Glazed Carrots

(Serves 4)

Ingredients:

- 4 cups carrots, peeled and cut into 1/2" rounds, (partially cooked, but still fairly crisp)
- 4 tbsp. butter
- 1 cup brown sugar
- 3 cloves

Method:

1. Set unit to the **FRY** setting at 300°F, press **START/STOP** to preheat.
2. Once preheated, set timer to 50 minutes, press **START/STOP** to begin.
3. Add butter to inner pot and melt. Add sugar and cloves. Stir.
4. Add carrots and stir to coat.
5. Continue cooking, stirring regularly, until carrots are cooked and glazed with sauce.
6. Press **START/STOP** to turn the unit off.

Irish Soda Bread

(Yields one 8" loaf)

Ingredients:

- 12 oz. all-purpose flour — sifted
- 1 tsp. salt
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1 tbsp. brown sugar
- 3 oz. currants soaked in 1 oz. of Irish whiskey
- 1 pint buttermilk (low fat can be substituted)

Method:

1. Set unit to the **BAKE/DEEP FRY** setting at 375°F, press **START/STOP** to preheat.

2. Sift the dry ingredients together, then mix in soaked currants.
3. Stir in buttermilk to make a stiff batter.
4. Spread the batter in greased 8" cake pan
5. Once preheated, set timer to 45 minutes, press **START/STOP** to begin.
6. Press **START/STOP** to turn the unit off.

Minestrone Soup

(Serves 4)

Ingredients:

- 3 tbsp. olive oil
- 1/2 cup onions, dice
- 2/3 cup carrots, dice
- 1/2 cup celery, dice
- 1 clove garlic, minced
- 6 cups beef stock
- 1 cup chick peas, cooked/drained
- 1 cup kidney beans, cooked/drained
- 1/2 cup peeled barley
- 1 1/2 cups canned tomatoes, drain/dice
- 1 1/2 cups potatoes, dice
- 1/2 cup shredded cabbage
- 1 tbsp. chopped parsley
- salt and black pepper to taste
- 3-4 tbsp. grated romano cheese
- Cooked pasta, such as ditalini if desired

Method:

1. Set unit to the **FRY** setting at 300°F, press **START/STOP** to preheat.
2. Once preheated, set timer to 2 hours, press **START/STOP** to begin.
3. Heat oil. Stir in onions, celery, carrots and garlic. Cook until just tender.
4. Add stock, chick peas, kidney beans, barley, tomatoes, potatoes, cabbage and parsley. Bring to a boil for about 10 minutes.
5. Lower temperature to 176°F on **SLOW COOK**. Cook until all ingredients are tender. Season with salt and pepper.
6. Press **START/STOP** to turn the unit off.
7. Add cheese and pasta, if desired, to individual servings.

Pot Roast

(Serves 6-8)

Ingredients:

- 3 tbsp. oil or half oil and half beef drippings
- 1 tsp. salt and ground black pepper
- 4 lbs. top round, sirloin tip or rolled brisket
- 1 cup carrot, finely chopped
- 1 cup celery stalks, finely chopped

- 1 cup onion, finely chopped
- 1 or 2 cloves garlic, finely chopped
- 1¹/₈ cups good red wine
- 1 tsp. fresh rosemary
- 3 or 4 bay leaves
- 3 tbsp. fresh parsley
- 1¹/₃ cups tomato paste

Method:

1. Set unit to the **FRY** setting at 350°F, press **START/STOP** to preheat.
2. Once preheated, set timer to 3 hours, press **START/STOP** to begin.
3. Heat oil or oil and drippings with lid open.
4. Sear the meat quickly, turning to brown all sides. Remove meat, set aside.
5. Add all vegetables and garlic, cook until soft. Add the rest of ingredients and bring to a boil.
6. Return the meat and any juices, season and close the lid.
7. Lower temperature to **BOIL** setting at 221°F. Cook until desired doneness is reached, turning the meat halfway through. Remove the meat and put on a serving plate. Keep hot.
8. Remove bay leaves and pureé all the vegetables and juices in a blender or through a sieve, or serve as is.

9. Reheat, spoon off any surplus fat. Press **START/STOP** to turn the unit off.
10. Slice the meat thinly and pour the pureé over the meat to serve.

Sausage and Peppers

(Serves 4)

Ingredients:

- 2 tbsp. oil
- 2 lbs. Italian sausage links
- 1 cup onions, diced
- 2 cloves garlic, minced
- 2 cups diced green and red peppers
- 2 cups mushrooms, sliced
- 1 cup prepared gravy
- 1/2 tsp. ground rosemary
- salt and black pepper to taste

Method:

1. Set unit to the **FRY** setting at 300°F, press **START/STOP** to preheat.
2. Once preheated, set timer to 2 hours, press **START/STOP** to begin.
3. Prick sausage links with a fork. Place links in the hot oil and

brown until almost fully cooked, leaving lid off. Set aside.

4. Add onions and garlic to the inner pot and saute in the oil that has accumulated from the sausage. Add peppers and mushrooms and cook until softened. If desired, the temperature can be raised to 350°F to shorten the cooking time (if so, press **START/STOP**), then return the **BOIL** setting at 221°F.
4. Cut sausage into 1" pieces and add them to the mixture, along with the gravy.
5. Add the rosemary and season with salt and pepper. Replace the lid. Cook for about 20 minutes to allow the flavors to blend. Press **START/STOP** to turn the unit off.
6. Serve with rice or pasta. For variations, different sausages or peppers can be substituted.

Sour Cream Coffee Cake

(Yields one 8" cake)

Ingredients:

- 5 oz. unsalted butter
- 5 oz. granulated sugar
- 1 egg plus 1 yolk
- 6 oz. all-purpose flour
- 1 tsp. baking soda
- 1 tsp. baking powder
- 1 tsp. salt
- 7 oz. sour cream
- 1 tsp. vanilla

Method:

1. Set unit to the **BAKE/DEEP FRY** setting at 375°F, press **START/STOP** to preheat.
2. Cream butter and sugar until fluffy. Add eggs.
3. Combine and sift dry ingredients together in a separate bowl.
4. Add sour cream to the dry ingredients and mix together.
5. Fold this mixture into the creamed butter and eggs.
6. Add vanilla.
7. Grease 8" cake pan, pour batter into pan, level top.
8. Once preheated, set timer to 35 minutes, press **START/STOP** to begin.
9. Set pan on rack and bake for 35 minutes.
10. Press **START/STOP** to turn the unit off.

Roast Breast of Duck ala Orange

(Serves 2-4)

Ingredients:

- 2 whole duck breasts
- salt and pepper to taste
- 1 tbsp. sugar
- 4 oz. orange juice
- 4 oz. white stock
- 1 tbsp. white vinegar
- 2 tbsp. cold butter
- orange slices or orange zest (optional)

Method:

1. Set unit to the **FRY** setting at 350°F, press **START/STOP** to preheat.
2. Once preheated, set timer to 30 minutes, press **START/STOP** to begin.
3. Season the duck breasts with salt and pepper. Place on roasting rack in pot. Cover with the lid and roast breasts until desired doneness is achieved (about 20-30 minutes for well—internal temperature of 145°F).
4. Remove the breasts and keep warm. Remove the rack. Add the remaining ingredients to the drippings in the pan, except for the butter. Keep the lid open and reduce the mixture by half. This should result in a thick, rich flavored sauce. Remove any grease that may rise to the surface of the sauce. Stir in the butter.
5. Press **START/STOP** to turn the unit off.
6. To serve: Halve the breasts. Slice each half on the bias. Spoon some of the sauce on warmed plates. Arrange the duck slices on the sauce. Garnish with orange zest or orange slices if desired. Serve additional sauce on the side.

Deni®

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If you have any questions or problems regarding the operation of your Deni Multi-Fryer, call our customer service department toll free:

Monday through Friday
8:30 a.m. to 5:00 p.m.
(Eastern Standard Time)

1-800-DENI-VAC

1-800-3364-822

or email us at
custserv@deni.com

www.deni.com

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ONE-YEAR LIMITED WARRANTY

Your Deni Multi-Fryer is warranted for one year from date of purchase or receipt against all defects in material and workmanship. Should your appliance prove defective within one year from date of purchase or receipt, return the unit, freight prepaid, along with an explanation of the claim. If purchased in Canada, please send to: Keystone Manufacturing Company, Inc., 151 Cushman Road, St. Catharines, Ontario L2M 6T4. If purchased in the U.S.A. or other country, please send to: Keystone Manufacturing Company, Inc. 33 Norris Street, Buffalo, NY 14207. (Please package your appliance carefully in its original box and packing material to avoid damage in transit. Keystone is not responsible for any damage caused to the appliance in return shipment.) Under this warranty, Keystone Manufacturing Company, Inc. undertakes to repair or replace any parts found to be defective.

This warranty is only valid if the appliance is used solely for household purposes in accordance with the instructions. This warranty is invalid if the unit is connected to an unsuitable electrical supply, or dismantled or interfered with in any way or damaged through misuse.

We ask that you kindly fill in the details on your warranty card and return it within one week from date of purchase or receipt.

This warranty gives you specific legal rights. You may also have other rights which vary from state to state or province to province.