

1.25 Qt. Deep Fryer

Deni[®]

Model #9301

IMPORTANT!

Please keep these instructions and
your original box packaging.

www.deni.com



INSTRUCTIONS
FOR PROPER USE AND CARE

IMPORTANT SAFEGUARDS

WARNING: A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.

■ READ ALL INSTRUCTIONS BEFORE USING APPLIANCE.

- Hot oil can cause very serious burns. The appliance is hot during operation and retains heat for some time after being switched off. Do not touch hot surface such as oil tank and metal surface. Never move the appliance during use.
- Do not operate this appliance if it has a damaged cord or plug, is not working properly, has been dropped, damaged, or is dropped into water. Return the appliance to our service center or an electrician for proper repair.
- This appliance is not for use by children.
- Close supervision is necessary when the appliance is used by or near children and disabled persons.
- Do not operate unattended, and never leave the appliance unattended when connected to power outlet.
- Unplug the appliance from power outlet after use, before filling and emptying oil, and before cleaning.
- If the power cord of this appliance is damaged, it must only be replaced by an authorized service center.
- The use of accessory attachments not recommended by the manufacturer may cause injuries and may damage the appliance.
- Do not use outdoors.
- Do not let the cord hang over edge of table or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Place the appliance on a surface that is resistant to heat.
- Always attach plug to the appliance first, then plug cord into the wall

- outlet. To disconnect, switch OFF, then remove plug from power outlet.
- Do not use the appliance for other than intended use.
- Be sure handle is properly assembled to basket and locked in place.
- To protect against electric shock, do not immerse the oil tank, the cord or the plug in water or other liquid.
- Damp food should be dried first. Remove any loose ice from frozen food. Lower the basket with food gently into the oil. Cover with lid during cooking of the food. Beware of oil splattering when food is put into the oil.
- Never obstruct the air outlet vent on top of the lid with any objects. Beware of hot steam escaping from the air outlet vent.
- The oil in the oil tank must always be above the minimum oil level. Never operate the appliance without oil or with insufficient oil in the oil tank.
- Ensure that there are no inflammable objects put over or close to the appliance. If the oil catches fire, unplug the appliance and cover with the lid. Never use water to extinguish the fire.
- Do not operate this appliance if the lid and the oil tank are not free from water completely.
- CAUTION: A short power cord is provided to reduce the risk of personal injury from entanglement in or tripping over a longer cord. An extension cord or longer detachable cord is not recommended for use with deep-fat fryers and cooker/fryers.
- This appliance has a polarized plug (one blade is wider than the other), as a safety feature to reduce the risk of electric shock. This plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

SAVE THESE INSTRUCTIONS

FEATURES AND FUNCTIONS



Before First Use

- This appliance is designed for household and indoor use only. It is not intended for commercial use.
- If the fryer is used for the first time, follow the cleaning instructions and clean the deep fryer first.

How To Operate

1. Pour a good quality corn or vegetable oil into the unit until it reaches between the 'MIN' and 'MAX' oil level mark indicated on the inside wall, approx. .75 quarts. Never operate the fryer without oil or with insufficient oil.
2. Attach the magnetic end of the power cord to the deep fryer and plug the other end into a wall outlet.
3. Set the temperature dial to the desired temperature setting. The red indicator light will come on.
4. When the deep fryer has reached the set temperature (after about 5-7 minutes), the red indicator light will go out. Open the lid. NOTE: The indicator light will go on and off as the temperature fluctuates.
5. Attach the handle to the basket.
6. Put food in the basket and slowly lower it into the oil. Close the lid.
7. The frying time and temperature chart on this page is for reference only and should be adjusted for different quantities of food and your own taste.
8. When the cooking process is finished, turn the temperature dial counter-clockwise to the OFF position. Open the lid.

9. Lift the basket up and rest the hook on the side of the oil tank. This allows the excessive oil to drain into the unit. The food is then ready for serving. NOTE: To avoid early degradation of the oil, do not add salt or spices above the oil or during frying.

Fresh Cut Potatoes	350°F	10-13 Minutes
Frozen French Fries	350°F	8-12 Minutes
Chicken Pieces	325°F	15-20 Minutes
Fish Fillets	325°F	5-9 Minutes
Onion Rings	300°F	5-7 Minutes
Mushrooms	300°F	9-13 Minutes

Cleaning

1. Always unplug the appliance and let the appliance and oil cool down to room temperature before cleaning.
2. Drain and strain the oil through a cheesecloth or strainer and put oil into a suitable container.
3. Wash the basket and lid in warm soapy water. Dry the parts thoroughly after cleaning.
4. Never immerse the oil tank. Clean the inside with a soft soapy cloth. Rinse and dry thoroughly. Wipe the outer surface of the deep fryer with a soft damp cloth. Never use abrasive pads or alcohol.
5. Be sure all parts are dry after washing and before use.

Trouble Shooting

FRYER IS ON, BUT IS NOT HEATING UP.

- Check to see that it is properly plugged in.
- Check to see that the thermostat is set at the proper temperature.
- There is not sufficient oil in the oil tank. Make sure to fill to the fill line.

FOOD IS NOT GOLDEN.

- Use good frying oil not, butter, margarine, olive oil or animal fats.
- The food is too thick.
- The thermostat is at the wrong temperature.
- Too much food. Fry smaller batches.

Hints and Tips

- Always use oil and fats that can withstand high temperatures.
- Do not mix different types of oil or fat.
- When frying, oil may take on the flavor of other foods that are being fried. Therefore, fry strong flavor foods such as fish after such foods as french fries to avoid crossing flavors.
- Fry foods of similar size at once to avoid under or over cooking foods.
- Food for frying should be completely dry to avoid overflowing and to help make the oil last longer.
- When preparing potato based food (chips, fries, etc.) cut them up and wash them in cold water to remove the starch.

This will prevent them from sticking. Dry carefully.

- Do not over fill basket, oil temperature will drop making the food greasy and not crispy.
- Do not keep oil at high temperatures for long periods of time, it will lose its properties.
- Set the temperature dial to the lowest setting between batches.
- Do not leave cooked food in the basket to drain for too long. The vapors could cause the food to lose its crispness and go soft.
- Frozen food can be cooked in the basket without being defrosted.
- Only metal utensils can be used, do not use plastic as they will melt.
- Use caution when frying items such as flour tortillas for tortilla chips and deep fried enchiladas. Oil can become trapped in bubbles and if not properly drained will burst and burn. Allow oil to drain for a minute after frying.
- Seasoning right after frying is recommended for seasoning to adhere to the food and to conserve oil quality.
- Beware of steam. It is normal for steam to come out from the vents and when opening. Keep distance from hands and face.
- Fryer needs to cool completely with cover on before removing oil and cleaning.
- Reusing oil can be done, provided that it is properly strained through a cheesecloth or strainer and it is tightly sealed and unexposed to light and air. Refrigerating the oil is an option.
- Change the oil regularly, after approximately 20 batches.

- Replace oil if it changes color, smells rancid, smokes when heated, or starts to foam.
- Food is crispiest in small batches.
- Do not pour used oil down the sink. Check with your local waste disposal regulations.

RECIPES

Almond Crusted Deep-Fried Mashed Potatoes

Ingredients:

- 3 cups steamed and mashed potatoes
- 2 egg yolks
- 1 1/2 tbsp. flour
- 1 tbsp. grated parmesan cheese
- salt and pepper
- 2 egg whites combined with equal parts cold water
- 1 cup diced almonds

Method:

1. Fill the inner pot as directed. Preheat oil to 325°F. Place frying basket into oil.
2. Combine potatoes, egg yolk, parmesan cheese, flour, salt and pepper.
3. Roll mixture into 1 1/2 inch balls. Dip into egg white mixture and roll into almonds.
4. Fry in small batches. Place in frying basket and fry until golden brown for 2-3 minutes.

Apple Fritters

Ingredients:

- 4 granny smith apples, core removed, peeled and cut into 1/4" slices

Dredging Mixture:

- 1/2 cup powdered sugar + 1/2 cup cornstarch

Batter:

- The batter should be the consistency of heavy pancake batter.

- 3/4 cup flour
- 1/4 tsp. vanilla extract
- dash of salt
- 1 whole egg + 1 yolk
- 3 tbsp. granulated sugar

Method:

1. Fill the inner pot as directed. Preheat oil to 300°F. Place frying basket into oil to preheat.
2. While preheating, combine all ingredients and mix well.
3. Dredge apples slices into mixture. Dip into batter, coating both sides. Batter should coat evenly and not run off.
4. Fry in small batches. Carefully place battered pieces into basket and lower into hot oil. Fry until batter is brown and crispy. Drain on paper towels.

Banana Fritters

Ingredients:

- 1 egg
- dash of salt
- 1 tsp. butter
- 1/2 tsp. vanilla
- 2 oz. orange juice
- 1 cup flour
- 4 oz. milk
- 2 oz. sugar
- 1 tsp. baking powder
- 2 ripe bananas (mashed and peeled)

Method:

1. Fill the inner pot as directed. Preheat oil to 300°F. Place frying basket into oil to preheat.
2. Combine egg, milk, butter, vanilla, juice, and banana into a bowl and mix well.
3. Add the flour and remaining dry ingredients to form a thick batter. The mixture should hold its shape when dropped into the hot oil.
4. Spoon batter into the hot oil, about 1 heaping tbsp. per fritter.
5. Fry in small batches until batter is golden. Lift basket and drain fritters on paper towels.

Beer Battered Haddock

Ingredients:

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

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. Make the batter by combining all 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. Thin with beer if needed.
2. Fill pot as directed. Place the fry basket in the oil to pre-heat. Set temperature to 325°F. When preheated, raise basket from oil and proceed.

3. Dredge fillets in seasoned flour. Dip both sides into batter. Place 2 fillets in the basket. Lower into oil and cook for 3-4 minutes until batter is golden and crispy.

Breaded Onion Rings

Ingredients:

- 2 medium Spanish onions, 1/4 inch rings
- 1 cup flour seasoned with salt and pepper
- 2 eggs beaten with 1 tsp. water
- 2 cups bread crumbs
- 1 tsp. salt
- 1/2 tsp. black pepper
- 1 clove garlic, finely minced
- 3 tbsp. grated romano cheese
- 2 tbsp. fresh parsley

Method:

1. Fill the inner pot as directed. Preheat as directed, turn on to 300°F and place frying basket into oil to preheat. Once preheated, raise basket from oil.
2. Dredge rings in flour. Dip into egg/water mixture. Press into seasoned crumbs to coat. Place rings into basket.
3. Lower the fryer basket into oil.
4. Fry in batches until golden and crispy.
5. Drain on paper towels and serve hot.

Buffalo Style Chicken Wings

Ingredients:

- 1 lb. chicken wings
- 2 tbsp. melted butter or margarine
- ½ cup chunky bleu cheese salad dressing
- 1 cup Louisiana hot sauce
- 2 tbsp. white vinegar
- celery and carrot sticks

Method:

1. Fill the inner pot as directed. Preheat oil to 325°F. Place frying basket into oil to preheat. Raise basket once preheated.
2. Combine hot sauce, vinegar, butter, and set aside.
3. Pat wings dry. Place wings in deep frying basket (fry in small batches) and carefully lower into the preheated oil.
4. Continue cooking until wings are well cooked and crispy. Turn the unit off.
5. Drain wings and transfer to a bowl, add enough sauce mixture to coat wings, place onto plate and serve with celery and bleu cheese on the side.

Cinnamon-Raisin Doughnuts

Ingredients:

- 2 ½ cups flour
- 1 ¼ cups sugar
- ½ tbsp. salt
- ½ cup milk
- 1 package dry yeast
- 3 eggs
- ¾ cup raisins
- 1 tbsp. cinnamon

Method:

1. In a bowl, combine 1 cup flour, ½ cup sugar, and salt.
2. In a small saucepan, warm milk and 1tbsp. sugar to 85°F. If the liquid is too hot it will kill the yeast. Add yeast to warmed ingredients and allow to sit for 5 minutes.
3. Add yeast to flour and beat well for 3 minutes.
4. Add the eggs and oil and continue to beat for 2 more minutes. Stir in raisins and the remaining flour. Cover and allow to double in bulk for 45 minutes.
5. When almost doubled, prepare for frying. Fill and preheat according to directions.
6. After the dough has doubled, stir dough to release air.

7. Fry in small batches. Spoon 2 tbsp. of mix into the heated oil. Fry for 2- 3 minutes.
8. Drain on paper towels and roll into sugar and cinnamon mixture.

Corn Fritters

Ingredients:

- 6 large corn on the cob, kernels removed

Batter:

- ¾ cup flour
- ½ tsp. salt
- 1 egg + 1 yolk
- ¼ tsp. white pepper
- ½ monterey jack cheese (shredded)

Method:

1. Fill the inner pot as directed. Preheat oil to 300°F. Place frying basket into oil.
2. Place corn into a bowl. Add the batter and mix well. The mixture should be very moist but not so fluid as to lose shape when places into the oil.
3. Carefully spoon mixture into the hot oil. Deep fry in small batches until puffy and golden. Time will vary according to size, but 2" fritter should take about 3 minutes.
4. Test one to make sure the centers are completely cooked. Drain on paper towels.

Deni®

CUSTOMER SERVICE

If you have any questions or problems regarding the operation of your Deni 1.25 Qt. Deep 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-822

or E-mail us at
custserv@deni.com

www.deni.com

Deni by Keystone Manufacturing Company, Inc.®

ONE-YEAR LIMITED WARRANTY

Your Deni 1.25 Qt. Deep 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 the U.S.A. or other country, please send to: Keystone Manufacturing Company, Inc. 33 Norris Street, Buffalo, NY 14207. If purchased in Canada, please send to: Keystone Manufacturing Company, Inc., 151 Cushman Road, St. Catharines, Ontario L2M 6T4. (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 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/province to state/province.

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