

Compressor

Ice Cream Maker

Deni[®]

BONUS

Includes Ice Cream
Recipes for Delicious
Desserts

Model #5300

IMPORTANT!

Please keep these instructions and
your original box packaging.

www.deni.com

CAUTION:

Ice Cream Maker must be placed in the upright position
on a flat surface for at least 12 hours before use.



INSTRUCTIONS
FOR PROPER USE AND CARE

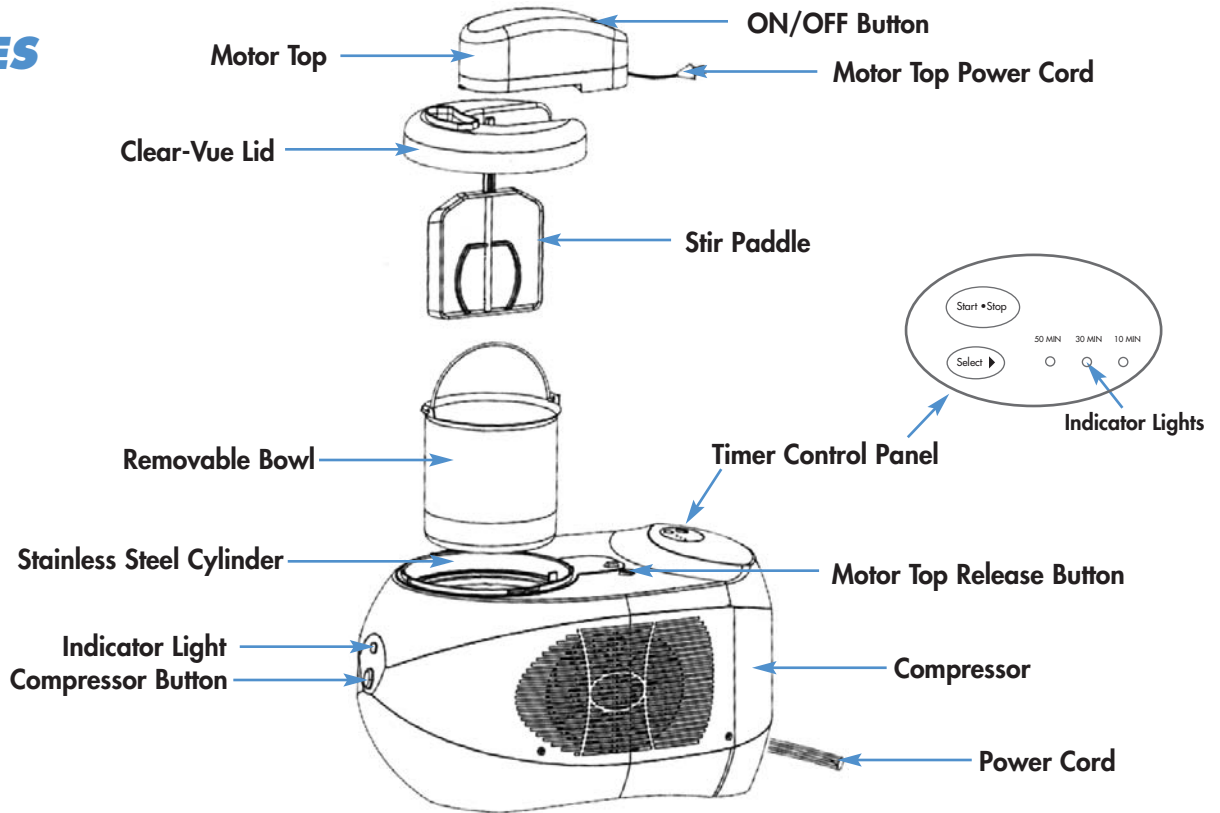
IMPORTANT SAFEGUARDS

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

- **Read all of the instructions before using.**
- Close adult supervision must be provided when this appliance is used by or near children.
- Keep ice cream maker out of reach of children.
- Avoid any contact with moving parts. Fingers, hair, clothing, etc. should be kept away during operation.
- Never turn upside down or lay on its side. If the unit has been placed in a non-upright position for whatever reason, place the unit upright on a flat surface for at least 12 hours before using.
- Using attachments not recommended or sold by Keystone Manufacturing Co., Inc. may cause hazards.
- Do not operate with a damaged cord or plug. If the appliance is not working as it should, has been dropped or damaged, left outdoors or dropped into water, do not use it and return it to the manufacturer for proper service and replacement or repair.
- Always unplug from outlet when not in use and before installing, cleaning and removing parts.
- For indoor use only.
- Do not place near hot gas or electric burner.
- Keep at least $\frac{3}{4}$ inch away from walls or other objects that could obstruct free air circulation.
- Do not let the cord hang over the edge of a table or counter.
- The removable bowl should NEVER be used in a conventional oven, microwave oven, on top of the range or on any other heat source. DO NOT use the removable bowl to blend hot liquids.
- Keep utensils out of the canister while in use to reduce the risk of harm to persons or to the ice cream maker. SHARP OR METAL UTENSILS OR OBJECTS SHOULD NOT BE USED ON THE INSIDE OF THE CONTAINER. They can scratch or damage it. Rubber or wooden utensils may be used when the ice cream maker is off.
- 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.
- To protect against electrical shock, do not immerse plug, cord or motor base in water or any other liquid. This may cause personal injury and damage the unit.
- Do not use an extension cord with this ice cream maker. However, if one is used, it must have a rating equal to or exceeding the rating of this appliance.
- The ice cream maker is for household use only.
- The ice cream maker should not be used for other than the intended use.
- To reduce the risk of personal injury, always unplug the motor top before inserting or removing the paddle.
- Plug the power cord of the ice cream maker into a 120V three prong, grounded outlet.

SAVE THESE INSTRUCTIONS

FEATURES



Functions

Your new Deni Compressor Ice Cream Maker allows you to create a variety of frozen treats: hundreds of ice cream flavors, sorbets, sherbet, frozen yogurt, margaritas, even your favorite frozen drinks.

ON/OFF Button:	Turns the stir paddle on and off
Motor Top Power Cord:	Supplies power from the compressor to the motor top
Motor Top:	Controls the rotation of the stir paddle
Clear-View Lid:	Allows you to view the process and add ingredients through the opening of the lid without turning off the machine
Stir Paddle:	Turns ingredients into ice cream
Motor Top Release Button:	Releases the motor top from the unit
Timer:	If the ice cream is not ready after the timer sounds, you can reset the timer for another 10 minutes. The timer will not shut off the compressor.
Power Cord:	Supplies power to the unit to activate the compressor
Removable Bowl:	1 ¹ / ₂ qt. capacity aluminum bowl holds ingredients while mixing, no pre-freezing required
Stainless Steel Cylinder:	Retains the cold to freeze ingredients
Indicator Lights:	Indicates when the unit is plugged in and what the timer is set at
Compressor Button:	Turns on the compressor to chill the cylinder

Before First Use

1. Remove all packing materials and literature.
2. Wash the removable bowl, clear-vue lid and paddle in warm soapy water. Rinse and dry all parts thoroughly. **NEVER** immerse motor top or compressor in water or any other liquid. **NEVER** clean any parts in a dishwasher.
3. Place the ice cream maker upright on a flat surface for at least **12 hours** before using for the first time. This allows the oil contained in the compressor to settle. The same procedure should be followed whenever the ice cream maker has been placed in a non-upright position for whatever reason.

NOTE: When using your ice cream maker for the first time, you may experience an odor and possibly a slight wisp of smoke from the body. This is caused by the heat curing the insulation that protects the motor. This is normal and after the first few uses will disappear.

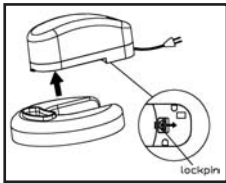


Figure 1

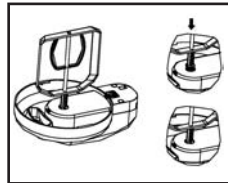


Figure 2

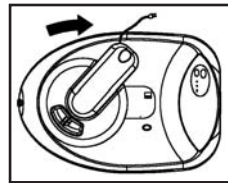


Figure 3

How To Assemble

1. Make sure the unit is unplugged before assembling.
2. Place the clear-vue lid into the bottom of the motor top by pressing the lockpin. (Figure 1)
3. Insert the stir paddle into the motor top until it snaps into position. NOTE: It is important that the stir paddle fits into the correct slots, otherwise the ice cream maker will not operate correctly. (Figure 2)
4. Insert the removable bowl into the stainless steel cylinder of the ice cream maker's body.
5. Place the stir paddle attached to the motor top into the bowl. Rotate motor clockwise until it locks into place. Plug the motor top into the back of the compressor. (Figure 3)

How To Operate

For best results chill the mixture thoroughly before making ice cream. Chill 4 hours in the refrigerator or 1 hour in the freezer until the mixture begins to crystallize.

1. Place the unit on a flat stable surface allowing adequate space around it for ventilation.
2. Assemble the unit following the standard assembly instructions.
3. Plug the power cord into a wall outlet.
4. Press the "compressor" button. The indicator light shows the chilling system is working. Let the chilling system run for 5 minutes before pouring in ingredients.

5. After the chilling system has run for the required 5 minutes, set the timer to the desired setting and press start. (There are three different options, 10, 30, and 50 minutes.) Note: We recommend setting the timer to 50 minutes when first making ice cream. After 30 minutes, check the consistency.
6. Turn on the motor top by pressing the On/Off button on the top of the motor.
7. Pour ingredients in through opening in lid. NEVER fill the bowl more than half full. During the last minutes of the freezing process, the ice cream expands in volume until it fills the bowl.

IMPORTANT: Avoid turning off the compressor button before the ice cream is ready. If the button is turned off or in the event of a power failure, the chilling process automatically stops for about 5 minutes, jeopardizing the success of the ice cream.

8. When the ice cream has reached a good consistency, (after about 30-50 minutes) the stir paddle rotation reverses direction, indicating that the ice cream is ready. If you require slightly denser ice cream, leave the compressor button on for an extra 5 to 10 minutes.
9. Turn off the On/Off button on top of the motor and unplug the unit.
10. Press the motor top release button and remove the motor (including the clear-vue lid and stir paddle) by rotating counter clockwise.
11. Remove the ice cream from the removable bowl using a plastic scoop or wooden spoon to avoid damaging the walls and bottom of the container.

12. After the removable bowl reaches room temperature, wipe away ice cream residue with a damp cloth and dry thoroughly.

IMPORTANT: Remember to turn the chilling switch off, otherwise the ice cream will freeze into a block of ice.

Using The Electric Timer

The timer allows you to set a desired period of time to make your ice cream. If the hardness of the ice cream is not the desired consistency, reset the timer and the buzzer will sound when the time is up.

- There are three time settings (10 min, 30 min, 50 min). The LED on the top of the unit will flash indicating the time selected.
- Press the start button on the control panel to start the timer. Press the button on the paddle motor to begin rotation of stir paddle.
- The buzzer will sound during the last 10-30 seconds of the set time to warn you that the time is almost up and that the paddle motor will shut off.

Hints and Tips

- Read all the instructions and save for future reference.
- Cool all cooked recipes in the refrigerator before using.
- Flavors will be stronger before freezing.
- For better results, drain your yogurt.

- For best results, chill nuts, fruits, alcohol, and garnishes before adding to the frozen treat. Generally these products are added at the end of the freeze cycle.
- For pre-cooked recipes, make the mixture one day before. This will allow it to cool completely and increase in volume. Chilling recipes will produce better results.
- Recipes that do not require cooking are best made with an electric mixer to increase the mixture's volume.
- Cream, sugar, eggs, and milk are the most common ingredients in ice cream. Substitutions with similar ingredients may be used depending upon your preference. For example, any type of cream can be used, however, there will be a difference in color, texture and flavor. The richer the cream you use, the richer the results. Heavy cream contains about 36% fat, which is the richest. Whipping cream, coffee (light) cream and half-and-half contain approximately 30%, 18%, and 10% fat respectively.
- 4 oz. of egg substitute is equivalent to two eggs.
- When using or adding eggs or egg substitute in any of our recipes, we recommend heating/cooking the recipe mixture.
- Artificial sweeteners can be used in place of sugar; however, they should be added when the mixture is cool, at most, room temperature. If sugar is dissolved by heat in a recipe, omit this process when using a sugar substitute. Instead, add sweetener into the mixture until it is thoroughly dissolved.
- Adding one small egg white will volumize most mixes.

- If a recipe calls for alcohol, add it last, about one to three minutes before the end of the freezing process. Otherwise, the alcohol may stop the freezing process.
- The taste of sorbets is largely affected by the ripeness and sweetness of fruit or juice. For tart fruit, add sugar or omit sugar if fruit is very ripe. Once frozen, the sorbet or other frozen desserts will taste less sweet than the mixture.
- Long-term storage of homemade ice cream in the freezer should be done in airtight freezer-safe containers.
- Ice cream and other frozen dessert mixtures stay fresh in the refrigerator for several days. However, they should be mixed well minutes before being added to the container.
- Mixture will increase in volume during the freezing process; therefore, pour no more than 4 cups mixture into the bowl.

Storing Your Ice Cream

- When the ice cream is ready, it can be kept in the ice cream maker for 10-20 minutes with the paddle motor off.
- You can store ice cream in the freezer for a limited amount of time. Keeping it too long reduces its flavor and quality. Store ice cream in a well-sealed freezer container at a minimum temperature of 12°F.

CLEANING INSTRUCTIONS

- Clean the bowl, paddle and lid with warm soapy water. Never clean them in the dishwasher.
- Use a damp cloth to clean the fixed cylinder and motor assembly.
- Never immerse the motor unit, plug or cord in water or in any other liquid.
- Make sure all parts are dried thoroughly.

TROUBLESHOOTING

■ ICE CREAM DID NOT BECOME A SOFT CUSTARD.

A) The ingredients should be as cold as possible. Put the mixture in the refrigerator for 4 hours or in the freezer for 1 hour until it begins to crystallize. Ice cream cannot be made from hot ingredients.

B) The compressor is fitted with a safety device. In the event of a power failure, or if the unit is turned off and on again for any reason, operation of the chilling system is interrupted. The ice cream maker will automatically shut down for 5 minutes before turning on again. Operation will **not** commence, even if the chilling button is pressed and the indicator light is on.

FROZEN DESSERT RECIPES

The following recipes are for 1½ qts.

Note: 1 quart of liquid makes 1½ qts. of frozen dessert.

TIP: Use the “Basic Vanilla Ice Cream” recipe as a base for creating your own favorite ice cream flavors. As an example, to make a fruit ice cream, decrease the cream or milk by one cup and add one cup of pureed fruit to the basic vanilla ice cream recipe.

NOTE: The ice cream’s texture and taste may change depending on how rich of a cream you use.

Basic Vanilla Ice Cream

Ingredients:

- 4 oz. egg substitute
- 1 cup of sugar
- 1 cup half and half (or milk)
- 2 cups heavy cream
- 1½ tsp. vanilla

Method:

1. Combine egg substitute, sugar, and vanilla in a mixing bowl or blender.
2. Add cream and half and half (or milk).
3. Mix well and chill thoroughly.
4. Follow standard instructions on pg. 4-5.

Banana Orange Frozen Yogurt

Ingredients:

- 1 16-oz carton (2 cups) vanilla yogurt
- 1 cup orange juice
- ¼ cup light corn syrup
- ¼ cup milk
- 1 cup mashed banana

Method:

1. In a mixing bowl, combine all the ingredients, mix well and chill thoroughly.
2. Follow standard instructions on pg. 4-5.

Blackberry Sorbet

Ingredients:

- 3 cups fresh blackberries
- ½ cup water
- ⅔ cup sugar
- ½ cup orange juice
- 2 egg whites

Method:

1. Over medium heat, in a saucepan, combine blackberries with water and sugar.
2. Stir until sugar is dissolved.
3. Puree, then chill thoroughly.
4. Beat egg whites until soft peaks form.
5. Add orange juice to the blackberries.
6. Whisk in egg whites.
7. Follow standard instructions on pg. 4-5.

Chocolate Frozen Yogurt

Ingredients:

- 2 cups plain or vanilla flavored yogurt
- 1 cup sour cream
- ¼ cup light corn syrup
- ¾ cup sugar
- ½- ⅔ cup baking cocoa (to taste)

Method:

1. Combine all ingredients in a mixing bowl and beat well.
2. Chill thoroughly.
3. Follow standard instructions on pg. 4-5.

Chocolate Chip Frozen Yogurt

Ingredients:

- 2 cups plain or vanilla flavored yogurt
- 1 cup sour cream
- 1/4 cup light corn syrup
- 3/4 cup sugar
- 1 tsp. vanilla
- 1 cup mini chocolate chips

Method:

1. Combine first five ingredients in a mixing bowl and beat well.
2. Chill thoroughly.
3. Follow standard instructions on pg. 4-5.
4. Fold in chocolate chips at end of freezing process.

NOTE: Egg substitute can be added to a mix without cooking for those who are concerned about eggs, you may also eliminate the eggs. If any recipes in this book are to be used by a diabetic or persons with other afflictions, please consult your doctor before using.

Chocolate Ice Cream

Ingredients:

- 1 cup of heavy cream
- 1 cup half and half or milk
- 1 cup sugar
- 4 oz. egg substitute
- 1 1/2 teaspoon vanilla
- 1/2 - 2/3 cups baking cocoa (for taste)

Method:

1. Combine cocoa and sugar in a mixing bowl, processor, or blender and mix.
2. Add eggs and vanilla to the mixture and blend well.
3. Add cream and half and half.
4. Beat well and chill thoroughly.
5. Follow standard instructions on pg. 4-5.

Chocolate Peanut Butter Ice Cream

Ingredients:

- 1 cup of heavy cream
- 1 cup half and half or milk
- 1 cup sugar
- 4 oz. egg substitute
- 1 1/2 teaspoon vanilla
- 1/2 - 2/3 cups baking cocoa (for taste)
- 1 cup peanut butter

Method:

1. Combine cocoa and sugar in a mixing bowl, processor, or blender and mix.
2. Blend in peanut butter and eggs.
3. Add cream, half and half and vanilla.
4. Beat well and chill thoroughly.
5. Follow standard instructions on pg. 4-5.

Espresso Ice

Ingredients:

- 3 tbsp. instant espresso or 4 tbsp. regular instant coffee powder
- 3 $\frac{2}{3}$ cups boiling water
- 1 tbsp. vanilla extract
- $\frac{3}{4}$ cup sugar

Method:

1. Dissolve coffee in boiling water.
2. Stir sugar into coffee until dissolved.
3. Stir in vanilla extract.
4. Chill thoroughly.
5. Follow standard instructions on pg. 4-5.
6. Serve with a dollop of whipped cream and a sprinkle of cocoa.

Fat Free Peach Ice Cream

Ingredients:

- $\frac{1}{2}$ cups evaporated skim milk
- 1 cup pureed ripe peaches
- 1 $\frac{1}{2}$ tsp. plain gelatin
- 4 oz. egg substitute
- 6 oz. fat-free cream cheese
- 1 tsp. vanilla
- 1 cup sugar
- $\frac{1}{2}$ tsp. cinnamon
- $\frac{1}{4}$ tsp. ground all spice
- $\frac{1}{4}$ tsp. ground cloves
- $\frac{1}{4}$ tsp. grated nutmeg

Method:

1. To soften gelatin, place 1 $\frac{1}{2}$ cups of milk in a small saucepan and sprinkle the gelatin over the surface. Allow 3 minutes for gelatin to absorb into the mixture, warm the milk and stir the mixture to completely dissolve.
2. Combine remaining ingredients in a blender or food processor. Mix well. Add the milk/gelatin and continue processing to ensure proper mixing.
3. Chill thoroughly and follow standard instructions on pg. 4-5.

Fat Free Chocolate Ice Cream

Ingredients:

- 3 cups evaporated skim milk
- 1 tsp. vanilla extract
- 1 $\frac{1}{2}$ tsp. plain gelatin
- 1 cup sugar
- 4 oz. egg substitute
- $\frac{1}{2}$ to $\frac{3}{4}$ cup baking cocoa (to taste)

Note: Combine cocoa and sugar before adding to recipe to facilitate easy mixing of the cocoa.

Method:

1. To soften gelatin, place 1 $\frac{1}{2}$ cups of milk in a small saucepan and sprinkle the gelatin over the surface. Allow 3 minutes for gelatin to absorb into the mixture, warm the milk and stir the mixture to completely dissolve.
2. Combine remaining ingredients in a blender or food processor. Mix well. Add the milk/gelatin and continue processing to ensure proper mixing.
3. Chill thoroughly.
4. Follow standard instructions on pg. 4-5.

Fat Free Pineapple Frozen Yogurt

Ingredients:

- ¾ cup evaporated skim milk
- 4 tbsp. pineapple juice
- 1 ½ tsp. plain gelatin
- 4 oz. egg substitute
- 2½ cup vanilla fat- free yogurt
- 1 tbsp. orange zest
- 1 cup sugar
- dash salt

Method:

1. To dissolve gelatin, place ¾ cups of milk in a small saucepan and sprinkle the gelatin over the surface. Allow 3 minutes for gelatin to absorb into the mixture, warm the milk and stir the mixture completely to dissolve.
2. Combine remaining ingredients in a blender or food processor. Mix well. Add the milk/gelatin and continue processing to ensure proper mixing.
3. Chill thoroughly.
4. Follow standard instructions on pg. 4-5.

French Chocolate Mint Ice Cream

Ingredients:

- 3 egg yolks
- 1 cup sugar
- ⅓ cup cocoa
- 1 cups milk
- 2 cups cream
- 1 tsp. vanilla
- 1½ tbsp. mint extract

Method:

1. Beat milk and egg yolks together.
2. Blend in sugar.
3. In a saucepan, cook over medium heat, stirring constantly, until thick enough to coat the spoon.
4. Remove from heat and gently sift cocoa and add mint into the mixture.
5. Beat well until blended.
6. Cool, then add cream and vanilla.
7. Mix well and refrigerate overnight.
8. Follow standard instructions on pg. 4-5.

French Vanilla Ice Cream

Ingredients:

- 3 eggs
- 1 cup of sugar
- 1½ cups milk
- 2 cups cream
- 2 tsp. vanilla

Method:

1. Beat eggs and milk together in a large saucepan.
2. Add sugar and cook over low heat, stirring constantly until thickened (approx. 10 minutes).
3. Mixture should coat the spoon.
4. Cool, then add cream and vanilla.
5. Mix well and refrigerate overnight.
6. Follow standard instructions on pg. 4-5.

Frozen Margaritas

Ingredients:

- 2 $\frac{2}{3}$ cups of water
- $\frac{1}{2}$ cup lime juice
- $\frac{3}{4}$ cup triple sec
- $\frac{2}{3}$ cup tequila

Method:

1. Combine first two ingredients.
2. Follow standard instructions on pg. 4-5.
3. When complete, add triple sec and tequila and serve.

Frozen Pina Coladas

Ingredients:

- 1 8-oz can cream of coconut
- 2 $\frac{1}{2}$ cups sweetened pineapple juice
- $\frac{1}{2}$ cup dark rum

Method:

1. Combine first two ingredients.
2. Follow standard instructions on pg. 4-5.
3. When complete, add rum and serve.

Fruit Sorbet

Ingredients:

- 3 cups fruit (such as strawberries, raspberries, blueberries or fresh pineapple)
- $\frac{1}{2}$ cup sugar
- 1 cup water

Method:

1. Combine ingredients in a processor to puree the fruit.
2. Follow standard instructions on pg. 4-5.

Lemon Ice

Ingredients:

- 1 12-oz. can frozen lemonade concentrate
- 3 cups of water
- 1 $\frac{1}{2}$ cups of sugar

Method:

1. Combine water and sugar in a small saucepan. Simmer to dissolve sugar, cool.
2. Mix ingredients in a mixing bowl, processor, or blender.
3. Follow standard instructions on pg. 4-5.

Low-Fat, Non-Dairy Strawberry Freeze

Ingredients:

- 3 cups non-dairy creamer
- 1 $\frac{1}{2}$ tsp. plain gelatin
- $\frac{3}{4}$ cup sugar
- 4 oz. egg substitute
- 1 $\frac{1}{2}$ cups pureed strawberries
- 1 tsp. vanilla

Method:

1. In a small saucepan, sprinkle the gelatin over 1 $\frac{1}{2}$ cups of non-dairy creamer. Warm the mixture (do not allow to boil) to dissolve the gelatin, stirring if necessary.
2. Add remaining ingredients and mix well in a blender or food processor.
3. Chill thoroughly.
4. Follow standard instructions on pg. 4-5.

Lemon Sherbet

Ingredients:

- 1 cup frozen lemonade concentrate
- 3 cups milk
- ½ cup sugar
- 2 tbsp. grated lemon rind
- 1 egg white

Method:

1. Combine all ingredients and stir until sugar dissolves & mixture appears curdled.
2. Follow standard instructions on pg. 4-5.

Ice Cream Sandwiches

Ingredients:

Pre-baked cookies — 2 per sandwich, select large 2½ to 3" diameter, soft texture cookies work best. Freeze cookies before filling.

Filling — Prepare ice cream of choice. Firm up in freezer before assembling sandwiches.

Assembling

Spread about ½" thick layer of ice cream on one cookie. Top with a second cookie. If desired, roll the sandwiches in toasted coconut or sprinkles.

Storage

Individually wrap frozen cookies and freeze.

Low Fat Non-Dairy Mango Freeze

Ingredients:

- 3 cups non-dairy creamer
- 4 oz. egg substitute
- 1½ tsp. plain gelatin
- 1½ cups very ripe mango puree
- ¾ cup sugar
- 1 tsp. vanilla

Method:

1. In a small saucepan, sprinkle the gelatin over 1½ cups of non-dairy creamer. Warm the mixture (do not allow to boil) to dissolve the gelatin, stirring if necessary.
2. Add remaining ingredients and mix well in a blender or food processor.
3. Chill thoroughly.
4. Follow standard instructions on pg. 4-5.

Low Fat Non-Dairy Strawberry Freeze

Ingredients:

- 3 cups non-dairy creamer
- 4 oz. egg substitute
- 1½ tsp. plain gelatin
- 1½ cups pureed strawberries
- ¾ cup sugar
- 1 tsp. vanilla

Method:

1. In a small saucepan, sprinkle the gelatin over 1½ cups of non-dairy creamer. Warm the mixture (do not allow to boil) to dissolve the gelatin, stirring if necessary.
2. Add remaining ingredients and mix well in a blender or food processor.
3. Chill thoroughly.
4. Follow standard instructions on pg. 4-5.

Pina Colada Sherbet

Ingredients:

- 1½ cups milk
- 1 cup crushed pineapple
- 2 tbsp. non-fat dry milk
- 2 tbsp. dark rum
- 1 cup coconut milk
- dash salt
- 1 can (10 oz.) piña colada mix, partially defrosted

Method:

1. In a blender or food processor, combine ingredients until milk is dissolved.
2. Cover and chill thoroughly.
3. Follow standard instructions on pg. 4-5.

Pineapple Ice

Ingredients:

- 12 oz. can frozen pineapple concentrate
- 3 cups water
- 1 cup of sugar

Method:

1. Combine sugar and water in a small saucepan. Simmer to dissolve the sugar. Cool.
2. Mix all ingredients in a mixing bowl, blender or food processor.
3. Follow standard instructions on pg. 4-5.

Pistachio Ice Cream

Ingredients:

- 2/3 cup unsalted, shelled pistachios
- 2 oz egg substitute
- 3/4 cup sugar
- 2 cups whipping cream
- 1 cup milk
- 1/4 tsp. almond extract
- 1 tsp. vanilla extract

Method:

1. In a blender or processor, combine nuts, egg and milk.
2. Blend until nuts are finely chopped.
3. Mix in remaining ingredients.
4. Follow standard instructions on pg. 4-5.

Variation:

1. Substitute pecans or walnuts for pistachios.
2. Substitute 3/4 cup maple syrup for sugar.

Raspberry Ice Cream

Ingredients:

- 2 cups heavy cream
- 1 cup half and half or milk
- 1 cup sugar
- 4 oz. egg substitute
- 1 tsp. vanilla
- 1 cup raspberry puree'

Method:

1. Combine eggs, sugar, and vanilla in a mixing bowl and beat well.
2. Beat in raspberry puree'.
3. Add cream and half and half (or milk).
4. Beat well and chill thoroughly.
5. Follow standard instructions on pg. 4-5.

NOTE: Strawberries, blueberries or black berries can substitute for raspberries.

Strawberry Cheesecake Ice Cream

Ingredients:

- 1/2 cup half & half (or milk)
- 8 oz. cream cheese
- 2 cups heavy cream
- 1 1/2 tsp. vanilla
- 4 oz. egg substitute
- 3/4 -1 cup pureed strawberries
- 1 cup sugar

Method:

1. Beat eggs and sugar in a mixer, blender or processor until thick and cream colored.
2. Add milk, cream, vanilla and cream cheese. Mix thoroughly.
3. Add strawberries and mix well.
4. Follow standard instructions on pg. 4-5.

Sugar Free Black Walnut Ice Cream

Ingredients:

- 2 cups heavy cream
- dash salt
- 1 cup half & half
- 4 oz. egg substitute
- 5 tsp. sweetener (or to taste)
- 1 tbsp. vanilla
- ½ cup finely chopped black walnuts*
- ⅛ tsp. black walnut extract or 2-3 drops almond extract

Method:

1. Mix all ingredients in a food processor or blender, except for nuts.
2. Mix thoroughly.
3. Cover and chill thoroughly.
4. Follow instructions on pg. 4-5.
5. Add nuts at end of freezing process.

* Toasted almonds, pecans, hazelnuts and macadamia nuts can be substituted.

Sugar Free Raspberry Sherbet

Ingredients:

- 1½ cups milk
- 3 cups raspberry puree
- ⅓ cup non-fat dry milk
- 2 tsp. artificial sweetener
- 1½ tsp. plain gelatin
- 2 tbsp. triple sec or grand marnier or
- 1 tbsp. orange zest + 3 tbsp. orange juice

Method:

1. In a small saucepan, add milk, sprinkle gelatin over surface to soften. Warm slightly until gelatin is dissolved, stirring if necessary.
2. Add dry milk and mix thoroughly. Add remaining ingredients. Mix completely.
3. Chill thoroughly.
4. Follow standard instructions on pg. 4-5.

Sugar Free Cappuccino Ice Cream

Ingredients:

- 1½ cups low-fat milk (or half & half)
- 2 tbsp. instant espresso coffee powder
- 2 tbsp. non-fat dry milk
- 3½ tsp. artificial sweetener
- 1 tsp. plain gelatin
- 1 tbsp. vanilla extract
- 1½ cups buttermilk
- ¼ tsp. grated nutmeg

Method:

1. In a small saucepan, place 1½ cups milk and sprinkle gelatin over surface to soften. Add coffee and warm over a low heat until coffee and gelatin are dissolved.
2. Remove from heat, add in sugar substitute and place saucepan in a larger bowl filled with cold water or ice. Mix should cool to room temperature.
3. Pour mixture into a blender or food processor, add the remaining ingredients. Mix until smooth.
4. Cover and chill thoroughly.
5. Blend for a few seconds before pouring into the ice cream maker.
6. Follow standard instructions on pg. 4-5.

Deni®

CUSTOMER SERVICE

If you have any questions or problems regarding the operation of your Deni Compressor Ice Cream Maker, 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 E-mail us at

custserv@deni.com

www.deni.com

Deni by Keystone Manufacturing Company, Inc.®

ONE-YEAR LIMITED WARRANTY

Your Deni Compressor Ice Cream Maker 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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