

12 Inch Grill

deni[®]

BONUS

Includes
Recipes

Model #8230

IMPORTANT

Please keep these instructions
and your original box
packaging.



INSTRUCTIONS
FOR PROPER USE AND CARE

12 Inch Grill

IMPORTANT SAFEGUARDS

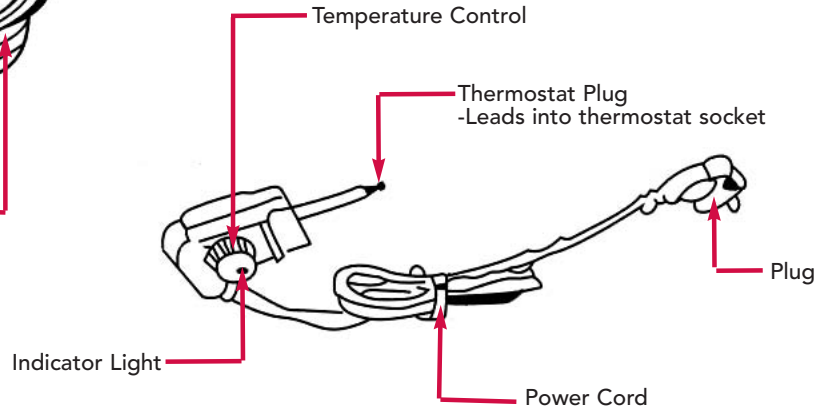
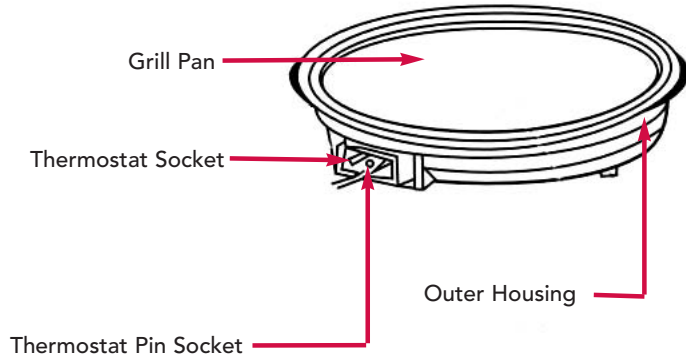
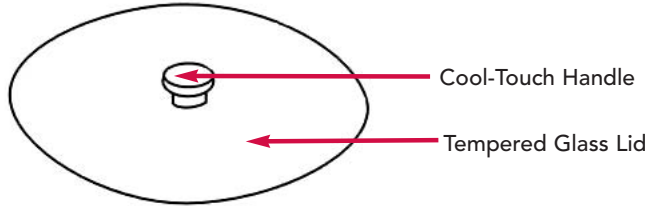
When using this electrical appliance, safety precautions should always be observed, including the following:

- **READ ALL OF THE INSTRUCTIONS.**
- Do not leave appliance when plugged in. Unplug from outlet when not in use.
- Do not use any metal utensils on the non-stick surface.
- Do not touch hot surfaces. Use handle on lid.
- Do not use outdoors or on a wet surface.
- To protect against electric shock do not immerse cord or plug in water or other liquid.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- A fire may occur if the appliance is covered or touching flammable material including curtains, draperies, walls, etc. when in operation.
- Do not place any of the following materials in the appliance: paper, cardboard, plastic, etc.
- Do not allow unit to be used as a toy. Close attention is necessary when used by or near children.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

- Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electrical shock.
- Do not use with damaged cord or plug. If the appliance is not working as it should, has been dropped, damaged, left outdoors, or dropped into water, return it to an authorized service center for proper service and replacement or repair.
- The manufacturer does not recommend using an extension cord with this unit. However, if one is used, it must have a rating equal to or exceeding the rating of this appliance.
- Do not handle plug or appliance with wet hands.
- This unit has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way, as a safety feature. Reverse the plug if the plug does not fully fit in the outlet. Contact a qualified electrician if it still does not fit. Do not attempt to defeat this safety feature.
- This unit is recommended for household, indoor use only.

SAVE THESE INSTRUCTIONS

Features



12 Inch Grill

Before First Use

1. Remove all packing material from the unit.
2. Wash the grill pan, outer housing, drip tray and lid in warm soapy water. Rinse and dry thoroughly.
Note: This appliance can be completely immersed in water.

WARNING: Never immerse the power cord, plug, or temperature control into water or other liquids. This may cause an electrical shortage and bodily harm. Do not use abrasive scouring pads or steel wool to clean the grill pan. It may scratch the coating.

Operating the Unit

Assembling the knob on the lid:

1. Position the knob over the hole of the lid.
2. Push the screw through the hole on the bottom side of the lid.
3. Screw tightly into lid.
4. Periodically, tighten screw if needed.

Insert the grill pan:

1. Position the grill pan into the outer housing, making sure the power receptacle fits into the opening on the outer housing.

2. Push down on the grill pan to lock it into place. You should hear a snap as it locks.

Connecting the thermostat control:

1. Make sure the temperature control is in the "Off" position.
2. Plug the thermostat plug into the unit and then plug the power cord into a wall outlet.

Preparing the grill pan for the first time:

1. Spray or brush the grill pan with cooking oil.
2. Set the temperature control knob to the recommended cooking temperature.
3. When the indicator light goes off, the unit is preheated and ready to use.

NOTE: To protect the premium quality non-stick surface, use only plastic, nylon or wooden utensils.

Cooking:

1. Turn the temperature control to the desired setting. The red indicator light will illuminate.
2. The indicator light will go off when the grill pan has reached the set temperature.

Note: During operation, the indicator light will go on and off indicating that the proper temperature is being maintained.

- When finished cooking, turn the temperature control to the "Off" position and unplug the power cord.
- Allow the unit to cool before cleaning.

Cleaning

- Disconnect the power plug from the wall outlet and remove the thermostat plug from the appliance.
- Allow the unit to cool down completely.
- Take the grill pan out of the outer housing.
- Wash the grill pan, outer housing, drip tray, and lid in warm soapy water. Rinse and dry thoroughly.
Note: This appliance can be completely immersed in water.

WARNING: Never immerse the power cord, plug, or temperature control into water or other liquids. This may cause an electrical shortage and bodily harm. Do not use abrasive scouring pads or steel wool to clean the grill pan. It may scratch the coating.

Estimated Cooking Chart

<i>Food</i>	<i>Cooking Time</i>	<i>Temperature</i>
Bacon	15-20 minutes	275°F
Chicken Breasts	30-35 minutes	300°F
Hamburgers	15-20 minutes	275°F
Hotdogs	15 minutes	275°F
Lamb	30-35 minutes	300°F
Pork Chops	25-30 minutes	300°F
Salmon/Fish	15-20 minutes	275°F
Sausage Links	20 minutes	275°F
Steak (rare - well done)	25-30 minutes	300°F

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Recipes

Barbecued Pork Sandwich

Servings: 4

Ingredients:

- 2 cups cooked pork, shredded or sliced very thin
- 1½ cups barbecued sauce
- 4 large sandwich rolls, buttered

Method:

1. Set temperature to 300°F.
2. Add pork and barbecue sauce. Stir well, allow to reach a boil.
3. Lower the temperature to warming. Simmer for 30 minutes.
4. Serve a generous amount on a buttered roll. Serve with a knife, fork, and a large napkin.

This is the perfect way to utilize that left over pork roast. In fact, you are likely to want to cook some extra so you can have some leftover for this dish.

Barbecue Shrimp, Quick-n-Easy

Servings: 8

Ingredients:

- 32 jumbo shrimp, peeled and deveined
- 2 cups of your favorite barbecued sauce

Method:

1. In a bowl, combine the shrimp and the barbecue sauce.
2. Marinate in the refrigerator for about 1 hour.
3. Preheat the skillet to 300°F.
4. Place shrimp in preheated skillet. Cover with the lid and cook about 4-5 minutes.

Beef Stew

Servings: 4

Ingredients:

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

Method:

1. Set temperature to 375°F. Keep lid off. Heat oil in skillet.
2. Season meat with salt, pepper and flour. Add to hot oil. Brown on all sides. Brown meat in 2-3 batches if necessary. Set aside.
3. Combine potatoes, onion, carrot, celery and garlic in skillet (add 1-2 tbsp. of oil to skillet if necessary). Cook for about 10 minutes, allowing some browning to occur.
4. Lower to 325°F. Add paste. Cook about 5 minutes. Add wine, let it boil about 5 minutes to remove alcohol.
5. Return browned meat with juices to skillet. Cover meat with stock, add seasonings and allow mixture to come to a boil. Reduce temperature to warming.
6. Simmer 2 1/2 to 3 hours or until tender. Turn the unit off.

Beef Stroganoff

Servings: 4

Ingredients:

3 tbsp. olive oil
2 lbs. beef tenderloin, sliced 1/3" thick or sirloin tip
2 tbsp. butter
1/2 cups mushrooms, 1/4" slices
1/2 cup onion, sliced thin
1/2 cup sour cream
1 cup prepared beef gravy
1 tbsp. dijon mustard
salt and black pepper to taste

Method:

1. Set temperature to 350°F.
2. Heat oil. Saute beef until desired doneness. Remove and keep warm.
3. Add butter to the skillet. Saute mushrooms and onions.
4. Lower to 300°F. Add sour cream, gravy and dijon mustard. Simmer for 2 minutes.
5. Return the beef to the skillet. Heat through. Season with salt and pepper. Turn the unit off.
6. Steamed rice, noodles or risotto go well with this preparation.

12 Inch Grill

Chicken-Broccoli Stir Fry

Serves: 4

Ingredients:

3 tbsp. peanut oil	1/2 cup chicken stock
4-5 oz. boneless chicken breasts cut in 1" strips	
1 cup onion, large dice	
2 cloves garlic, minced	
2 tbsp. fresh ginger, minced	
2 medium bunches of broccoli, stems removed	

Stir Fry Sauce

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

Method:

1. Set the unit at 350°F. Heat oil while keeping the lid off.
2. 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.
3. Add the stock to the skillet. Place the broccoli in the skillet. Cover with the lid. Steam until the broccoli is tender, about 5 minutes.
4. Add the sauce mixture to the pot and stir. Continue cooking until the mixture thickens.
5. Adjust seasoning with salt and black pepper. Serve over steamed rice.

Chicken Provençal

Serves: 4

Ingredients:

3 tbsp. oil	1/2 cup black olives, chopped
4-5 oz. each chicken breasts,3	3 tbsp. fresh basil, chopped
flour seasoned with	2 tbsp. tomato paste
salt and pepper	2 anchovy fillets, mashed
1/2 cup onion, finely diced	1/2 tsp. black pepper
2 cloves garlic, minced	1 cup white wine
2 cups chopped fresh plum tomatoes	

Method:

1. Set temperature to 350°F, heat oil.
2. Brown floured chicken breasts. Remove. Add onions and garlic. Cook until softened (about 2 minutes).
3. Return chicken to the skillet. Add remaining ingredients. Mix. Lower the temperature to 300°F.
4. Cook with the lid on until chicken is well-done and sauce is slightly thickened (about 15 minutes).
5. Adjust flavor with salt and pepper if necessary.

Potatoes Pizzaiola

Serves: 4-6

Ingredients:

- 3 tbsp. oil
- 1¼ cups onion, medium to large dice
- 1 clove garlic, minced
- 6 baking potatoes, peeled and quartered
- 2 tbsp. fresh parsley
- 1½ cups canned whole Italian plum tomatoes,
drained and chopped
- 2 tsp. dried oregano
- 1 tsp. black pepper
- 3 tbsp. sugar
- 2 tsp. salt

Method:

1. Set temperature to 340°F, add oil.
2. Add onions and saute until soft, with lid off. Add garlic and saute for one minute.
3. Saute the potatoes in batches, allowing some browning.
4. Lower the temperature to 300°F. Return the potatoes to the skillet.
5. Combine the remaining ingredients. Replace the lid.
6. Cook until the potatoes are soft and tender (about 20 -25 minutes).

Quarter Pound Deni Burger

Serves: 4

Ingredients:

- 2 lbs. lean ground beef
- 1 cup finely ground oatmeal (easily done in blender)
- 4 tbsp. ketchup
- 4 tbsp. worcestershire sauce
- 4 tbsp. finely chopped onion
- 4 tbsp. minced fresh parsley
- 2 eggs
- salt and pepper to taste

Method:

1. Combine all of the above ingredients.
2. Shape into four patties about ¾" thick.
3. Preheat grill to 350°F.
4. Place hamburgers on preheated grill. Add salt and pepper to taste. Replace the lid and grill until well done (about 12 minutes).

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Sausage and Peppers

Serves: 4

Ingredients:

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

Method:

1. Set temperature to 300°F. Add the oil to the skillet. Prick sausage links with a fork. Place links in the hot oil and brown until almost fully cooked. Set aside.
2. Add onions and garlic to the skillet 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, then return to 300°F.
3. Cut sausage into 1" pieces and add them to the mixture, along with the gravy.
4. Add the rosemary, and season with salt and pepper. Cover with the lid. Cook for about 20 minutes to allow the flavors to blend.
5. Serve with rice or pasta. Your favorite sausages or peppers can be substituted.

Sauteed Tenderloin Tips with Mushrooms and a Red Wine Sauce

Serves: 4

Ingredients:

1 1/2 lbs. beef tenderloin tips	1/2 cup red wine
2 tbsp. olive oil	1/2 cup beef stock
2 tbsp. butter	2 tsp. fresh rosemary leaves
2 tbsp. shallots, fine dice	1 tbsp. parsley
1 clove garlic, minced	salt and pepper to taste
2 cups mushrooms, sliced thin	

Method:

1. Set the temperature to 375°F.
2. Heat oil in the skillet. Brown tenderloin tips, set aside.
3. Lower the temperature to 300°F. Remove any excess oil.
4. Add butter and melt. Add shallots and garlic. Saute until softened. Some browning is desirable. Stir in the mushrooms and saute until softened. Remove the mushrooms with the spatula and reserve with the beef tenderloin tips.
5. Add wine, beef stock, rosemary and parsley. Allow the ingredients to come to a boil. At this point let the mixture boil long enough for the alcohol to be cooked off. The mixture should lose its watery look (about 5 minutes, the heat setting may be raised for this process).
6. Return the beef and mushrooms to the skillet. Heat through. Season with salt and pepper. Serve with rice or noodles.

Steak Diane

Serves: 4

Ingredients:

- 3 tbsp. olive oil
- 2 tbsp. dijon mustard
- 2 lbs. beef tenderloin tip steak cut into 1/2 inch strips
- 1 tsp. fresh rosemary leaves
- 2/3 cup sour cream
- 1/2 cup onions, medium diced
- 1 tbsp. fresh parsley, chopped
- 2 cups mushrooms
- 1/4" slices
- salt and pepper to taste

Method:

1. Set temperature to 350°F. Heat oil in skillet.
2. Saute beef until almost cooked through. Remove beef and keep warm.
3. Add onions and mushrooms to the oil and saute until soft.
4. Lower to 300°F. Return meat and any collected juices to the skillet.
5. Add remaining ingredients and simmer for about 5 minutes.
6. Add salt and pepper to taste. If needed, a small amount of beef stock can be used to thin before serving.

Stuffed Artichokes

Serves: 4

Ingredients:

- 4 artichokes, stems and outer leaves removed
- 1/2 cup olive oil
- 3 cups chicken stock

Stuffing Mixture:

- 2 cups dry breadcrumbs
- 1 cup grated romano cheese
- 2 tbsp. fresh parsley, minced
- 3 tbsp. onion, minced
- 2 cloves garlic, minced
- 1/2 tsp. black pepper
- 2 tsp. salt

Method:

1. Mix all the stuffing ingredients together. Divide the stuffing mixture among the artichokes. Press the mixture down into the artichoke. The stuffed artichoke will almost double in size. Place the stuffed artichoke in the skillet. Drizzle the oil over the artichokes. Add enough of the stock to come up about 1/3 of the artichoke.
2. Set the temperature to 300°F. Allow the contents to come to a boil and boil for 5 minutes. Lower the temperature to warming. Cover and cook for about 1 1/2 hours or until the artichokes are tender.

To serve: Stuffed artichokes are usually served as a course. Some prefer to serve them as a starter.

CUSTOMER SERVICE

If you have any questions or problems regarding the operation of your Deni Circular Grill, 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

Deni by Keystone Manufacturing Company, Inc.®

ONE-YEAR LIMITED WARRANTY

Your Deni Circular Grill 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 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/province to state/province.