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› [MasterChef](#) /

› [MasterChef Mini Pie & Quiche Maker \(Model MTF-MPB-740\) Instruction Manual](#)

MasterChef MTF-MPB-740

MasterChef Mini Pie & Quiche Maker

Model: MTF-MPB-740

Instruction Manual

INTRODUCTION

Welcome to the MasterChef Mini Pie & Quiche Maker experience. This appliance is designed to help you create perfectly baked mini pies and quiches with ease. Its non-stick surface and compact design make it a convenient addition to any kitchen. Please read this manual thoroughly before first use to ensure safe and optimal operation.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- 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 operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- 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.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

PRODUCT OVERVIEW

The MasterChef Mini Pie & Quiche Maker is a compact and efficient appliance designed for baking up to 6 mini pies or quiches at once. Its non-stick interior ensures easy food release and simple cleanup. The unit includes a

dough cutting circle for precise measurement, making preparation straightforward.

- **Non-Stick Interior:** High-quality coating for effortless food release and easy cleaning.
- **Dough Cutting Circle:** Ensures perfect dough portions for each mini pie or quiche.
- **Compact Size:** Dimensions of approximately 10.5" x 4" x 10" (2"D x 10"W x 4"H as per specifications) for convenient storage.
- **Capacity:** Bakes up to 6 mini pies, each approximately 2.75" in diameter.
- **Power:** Operates at 350 watts, 120 Volts.



Figure 1: The MasterChef Mini Pie & Quiche Maker with six baked mini pies and the included dough cutting circle.

EASY TO USE, CLEAN & STORE



Figure 2: The compact dimensions of the MasterChef Mini Pie & Quiche Maker.

SETUP

1. **Unpack:** Carefully remove the appliance and all accessories from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wipe the non-stick cooking plates with a damp cloth or sponge. Dry thoroughly. Do not immerse the appliance in water.
3. **Placement:** Place the Mini Pie & Quiche Maker on a stable, heat-resistant surface near a power outlet. Ensure there is adequate ventilation around the appliance.
4. **Power Connection:** Plug the power cord into a standard 120V AC electrical outlet. The indicator light will illuminate, signaling that the appliance is preheating.



Figure 3: The MasterChef Mini Pie & Quiche Maker ready for use on a countertop.

OPERATING INSTRUCTIONS

Follow these steps to bake delicious mini pies and quiches:

1. **Preheat:** Plug in the appliance. The red indicator light will turn on. Wait for the green indicator light to illuminate, indicating that the appliance has reached the optimal baking temperature.
2. **Prepare Dough:** Use the included dough cutting circle to cut out the appropriate size for your pie or quiche crusts. The larger side is for the bottom crust, and the smaller side is for the top crust.
3. **Place Crusts:** Carefully place the bottom crusts into each of the six baking cavities. Gently press them to conform to the shape of the cavity.
4. **Add Filling:** Fill each crust with your desired sweet or savory ingredients. Do not overfill, as this may cause spillage during baking.
5. **Add Top Crust (for pies):** If making pies, place the smaller top crusts over the filling. You may need to crimp the edges to seal. For quiches, no top crust is typically needed.
6. **Bake:** Close the lid firmly. The green light may turn off during baking as the appliance maintains temperature. Bake for approximately 7-8 minutes for pies or 13-15 minutes for quiches, or until golden brown and cooked through. Cooking times may vary based on ingredients and desired crispness.
7. **Remove:** Use a heat-resistant plastic or wooden utensil to carefully remove the baked items. Avoid using

metal utensils, which can damage the non-stick coating.

8. **Cool:** Allow mini pies/quiches to cool slightly before serving.



Figure 4: Open view of the baking cavities before adding ingredients.



Figure 5: The included two-sided dough cutting circle for precise measurements.

Helpful Videos:

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Video 1: Demonstrates making mini quiches using the MasterChef Mini Pie & Quiche Maker, including unboxing, dough cutting, filling, and baking.

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Video 2: Shows the process of making mini pies and quiches, highlighting the ease of use and non-stick features.

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Video 3: A short demonstration of preparing cinnamon mini buns using the pie maker.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your MasterChef Mini Pie & Quiche Maker.

1. **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Clean Cooking Plates:** Wipe the non-stick cooking plates with a soft, damp cloth or sponge. For stubborn residue, a small amount of mild dish soap can be used, followed by wiping with a clean damp cloth. Do not use abrasive cleaners, scouring pads, or metal utensils, as these can damage the non-stick surface.
3. **Clean Exterior:** Wipe the exterior of the appliance with a soft, damp cloth.
4. **Storage:** Once clean and dry, store the appliance in a cool, dry place. The compact design allows for

upright storage to save space.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction.	Ensure the appliance is securely plugged into a working 120V outlet. Check household circuit breaker.
Pies/Quiches are sticking.	Non-stick surface not properly cleaned; excessive sugar in filling.	Ensure cooking plates are clean. Lightly brush with oil or butter if necessary, though typically not required. Avoid overfilling with sugary ingredients.
Uneven baking.	Appliance not fully preheated; uneven dough thickness.	Wait for the green indicator light to confirm preheating. Ensure dough is evenly rolled and placed.
Lid does not close properly.	Overfilled cavities.	Reduce the amount of filling or dough in the cavities.

SPECIFICATIONS

Feature	Detail
Brand	MasterChef
Model Number	MTF-MPB-740
Special Feature	Non Stick Coating
Color	White
Material	Non-stick, Stainless Steel/Aluminum
Product Dimensions	2"D x 10"W x 4"H
Wattage	350 watts
Voltage	120 Volts
Item Weight	4.29 pounds (1.95 Kilograms)
Capacity	6 mini pies/quiches (2.75" diameter each)

WARRANTY AND SUPPORT

The MasterChef Mini Pie & Quiche Maker comes with a limited warranty. For specific details regarding your warranty coverage, please refer to the product packaging or contact MasterChef customer support.

For technical support, troubleshooting assistance, or to inquire about replacement parts, please visit the official MasterChef website or contact their customer service department. Contact information can typically be found on the product packaging or the brand's official online presence.

