

Curtis Stone 879-738

Curtis Stone 9-inch Electric Pie and Bundt Maker Instruction Manual

Model: 879-738

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions carefully before operating this appliance.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or 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.
- 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.
- Always attach plug to appliance first, then plug cord into 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.
- This appliance has a polarized plug (one blade is wider than the other). 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 into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

PRODUCT OVERVIEW

The Curtis Stone Electric Pie and Bundt Maker is designed for preparing individual pies and bundt cakes. It features nonstick cooking plates and an adjustable latch for various filling heights.



Image: Two Curtis Stone Electric Pie Makers, one in red and one in black, shown in their closed position.



Image: An open Curtis Stone Electric Pie Maker, displaying the interchangeable nonstick cooking plates for both pie and bundt cake preparation.

SETUP

1. **Unpacking:** 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 nonstick cooking plates with a damp cloth and dry thoroughly. Do not immerse the appliance in water.
3. **Placement:** Place the pie maker on a stable, heat-resistant, and dry surface. Ensure there is adequate ventilation around the appliance.
4. **Power Connection:** Ensure the power cord is not damaged and plug it into a standard electrical outlet.

OPERATING INSTRUCTIONS

Preheating

1. Ensure the desired cooking plate (pie or bundt) is securely in place.
2. Close the lid and plug the appliance into a power outlet. The indicator light will illuminate, signaling that the unit is heating.
3. Allow the pie maker to preheat for approximately 5-7 minutes, or until the indicator light turns off, indicating it has reached the optimal cooking temperature.

Making Pies



Image: The Curtis Stone Electric Pie Maker shown with a pumpkin pie baking inside, alongside pie crust dough, a rolling pin, and small pie cutters on a marble surface.

1. After preheating, carefully open the lid.
2. Place a bottom pie crust into the cooking plate.
3. Add your desired filling. Do not overfill.
4. Place the top pie crust over the filling.
5. Close the lid and secure the adjustable latch. The latch has five height options to accommodate different pie thicknesses. Select the appropriate height.
6. Cook for approximately 8-15 minutes, or until the crust is golden brown and the filling is heated through. Cooking times may vary based on ingredients and desired crispness.

7. Carefully open the lid and remove the pie using a heat-resistant, non-metallic utensil.

Making Bundt Cakes



Image: The Curtis Stone Electric Pie Maker with a freshly baked bundt cake inside. A finished bundt cake, topped with icing and raspberries, is shown on a plate next to it.

1. Ensure the bundt cooking plate is securely in place and the appliance is preheated.
2. Lightly grease the bundt cooking plate if necessary, even with nonstick coating, for easier release.
3. Pour your bundt cake batter into the cooking plate. Do not fill more than two-thirds full to allow for rising.
4. Close the lid and secure the adjustable latch.
5. Cook for approximately 10-20 minutes, or until a toothpick inserted into the center comes out clean. Cooking times may vary.
6. Carefully open the lid and allow the bundt cake to cool slightly before attempting to remove it. Use a heat-resistant, non-metallic utensil to gently lift the cake.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your appliance.

1. **Always unplug** the pie maker from the power outlet and allow it to cool completely before cleaning.
2. **Cleaning Cooking Plates:** Wipe the nonstick cooking plates with a soft, damp cloth or sponge. For stubborn residue, use a small amount of mild dish soap, then wipe clean with a damp cloth and dry thoroughly. Do not use abrasive cleaners or metal scouring pads, as these can damage the nonstick coating.
3. **Cleaning Exterior:** Wipe the exterior housing with a damp cloth. Do not immerse the appliance in water or any other liquid.
4. **Storage:** Once clean and dry, store the pie maker in a cool, dry place. The cord can be wrapped around the base for compact storage.

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 power outlet. Check the circuit breaker.
Food sticks to cooking plates.	Insufficient greasing; damaged nonstick coating.	Lightly grease cooking plates before adding food. Avoid using metal utensils that can scratch the coating.
Food is not cooking evenly or thoroughly.	Appliance not preheated; incorrect cooking time; overfilling.	Ensure the appliance is fully preheated. Adjust cooking time as needed. Do not overfill the cooking plates.
Lid does not close properly.	Overfilling; food obstruction.	Reduce the amount of filling. Ensure no food is obstructing the hinge or latch mechanism. Adjust the latch height if necessary.

SPECIFICATIONS

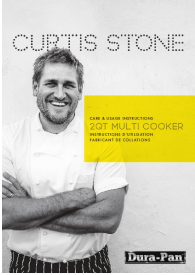
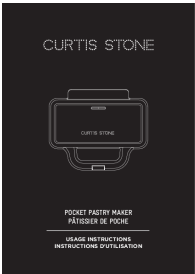
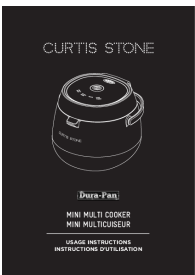
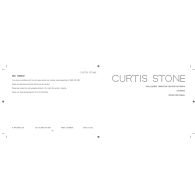
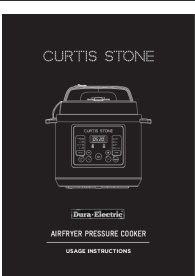
- **Model Number:** 879-738
- **Power:** 500 Watts
- **Product Dimensions:** 7.9 x 6.3 x 4.7 inches
- **Item Weight:** 4 pounds
- **Cooking Plate Size:** 5 inches (approximate)
- **Features:** Nonstick cooking plates, adjustable latch with five height options, cool-touch housing, anti-slip feet.

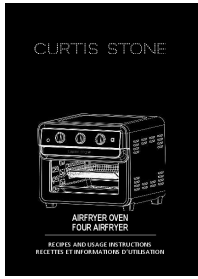
WARRANTY AND SUPPORT

This Curtis Stone Electric Pie and Bundt Maker (Renewed) comes with a 1-Year Refurbished Warranty. For warranty claims, technical support, or service inquiries, please contact the retailer or manufacturer directly.

For general inquiries or to find more information, please refer to the official Curtis Stone website or contact their customer service department.

Related Documents - 879-738

	<p>Curtis Stone 2Qt Multi Cooker: Care, Usage, and Recipes</p> <p>Comprehensive guide for the Curtis Stone 2Qt Multi Cooker, including important safety instructions, parts and accessories, operating guide, cooking function details, troubleshooting, warranty information, and delicious recipes.</p>
	<p>Curtis Stone Pocket Pastry Maker: Usage Instructions and Recipes</p> <p>A comprehensive guide for the Curtis Stone Pocket Pastry Maker, featuring essential safety information, operating instructions, care and cleaning tips, warranty details, and a collection of diverse recipes.</p>
	<p>Curtis Stone Mini Multi Cooker User Manual and Recipes</p> <p>Comprehensive user guide for the Curtis Stone Mini Multi Cooker, including important safety instructions, operating procedures, function guides, cleaning and maintenance tips, warranty information, and a selection of recipes.</p>
	<p>Curtis Stone CSCOR0020 Dual Element Convection Oven with Rotisserie Instruction Manual</p> <p>Comprehensive instruction manual for the Curtis Stone CSCOR0020 Dual Element Convection Oven with Rotisserie, covering safety guidelines, operating instructions for various modes (Bake, Convection, Toast, Slow Cook, Roast, Rotisserie, Broil, Keep Warm, Defrost), meat temperature guides, care and cleaning, troubleshooting, and a collection of recipes.</p>
	<p>Curtis Stone Airfryer Pressure Cooker: Usage Instructions and Safety Guide</p> <p>Comprehensive guide to using the Curtis Stone Airfryer Pressure Cooker, covering safety precautions, parts, operation modes, troubleshooting, and cleaning.</p>



[Curtis Stone Airfryer Oven Four Airfryer: Recipes and Usage Instructions](#)

Comprehensive guide for the Curtis Stone Airfryer Oven Four Airfryer, including safety precautions, operating instructions, cleaning tips, cooking charts, and a variety of recipes for everyday use.