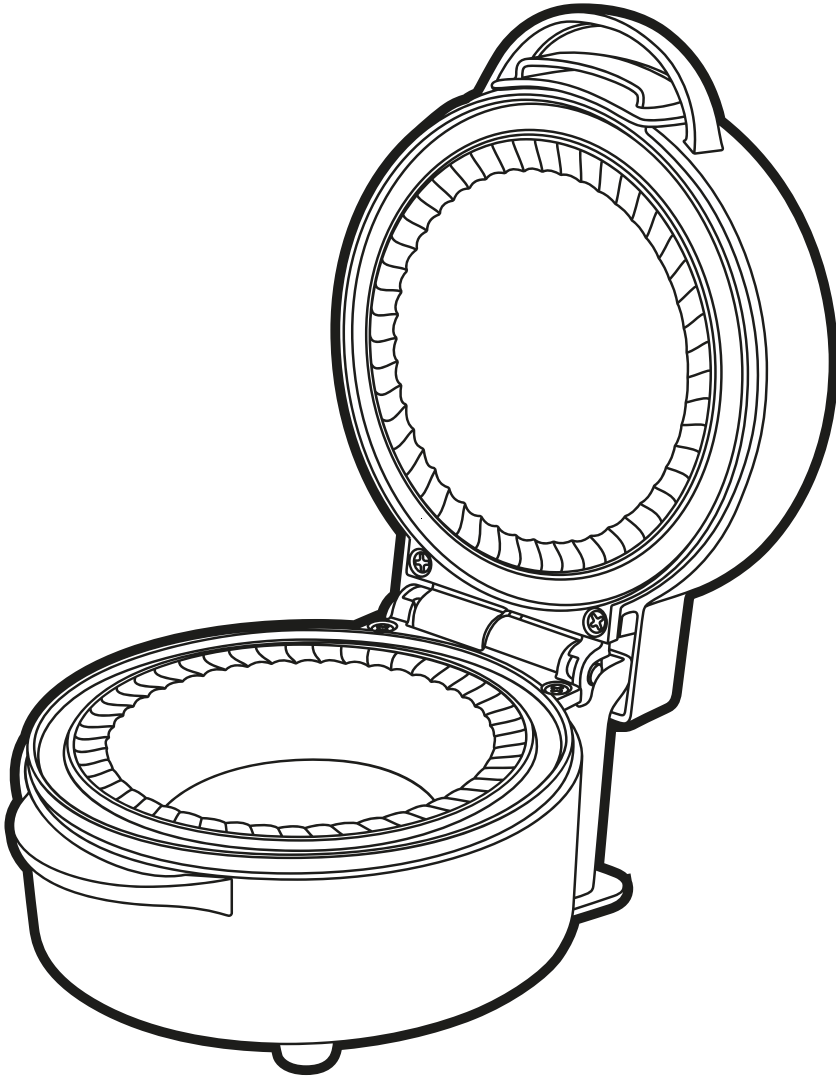
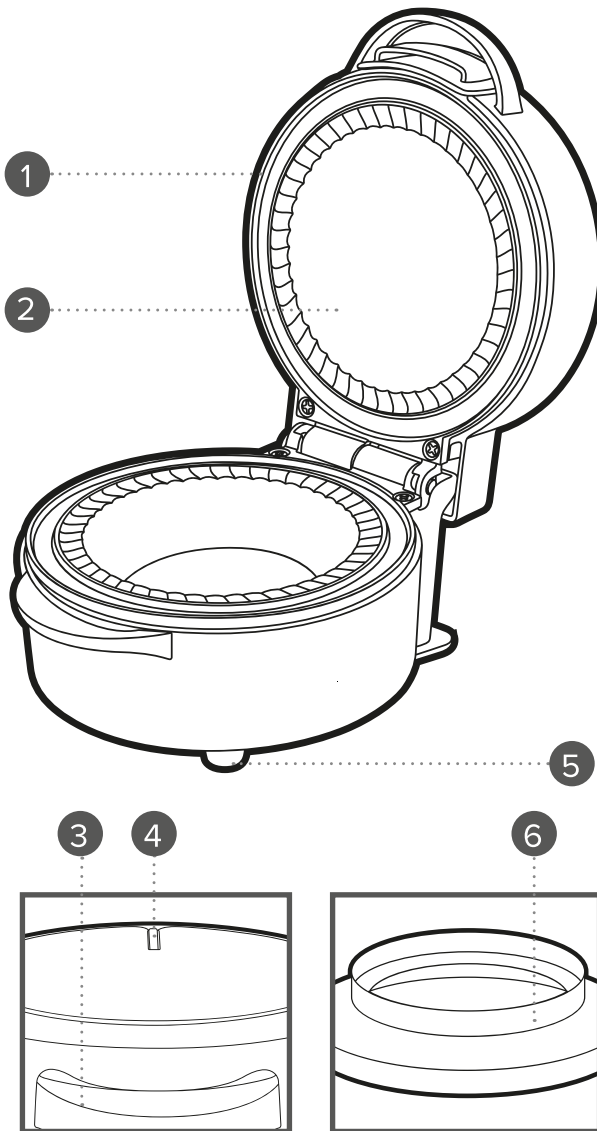


User manual

Pie maker



Description of parts



- 1. Pie maker main unit
- 2. Non-stick coated cooking plates
- 3. Cool-touch handle

- 4. Power/ready indicator light
- 5. Non-slip feet
- 6. Pastry cutter

EN | Please retain instructions for future reference.

SAFETY INSTRUCTIONS

- When using electrical appliances, basic safety precautions should always be followed.
- Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.
- Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children should be supervised to ensure that they do not play with the appliance.
- Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.
- This appliance is not a toy.
- If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.
- This appliance contains no user serviceable parts, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.
- Keep the appliance and its power supply cord out of the reach of children.
- Keep the appliance out of the reach of children when it is switched on or cooling down.
- Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.
- Keep the power supply cord away from any parts of the appliance that may become hot during use.
- Keep the appliance away from other heat emitting appliances.
- Do not allow the power supply cord to hang over worktops, touch hot surfaces or become twisted.
- Do not immerse the electrical components of the appliance in water or any other liquid.
- Do not operate the appliance with wet hands.
- Do not leave the appliance unattended whilst connected to the mains power supply.
- Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.
- Do not pull or carry the appliance by its power supply cord.
- Do not use the appliance for anything other than its intended use.
- Do not use any accessories other than those supplied.
- Do not use this appliance outdoors.
- Do not store the appliance in direct sunlight or in high humidity conditions.
- Do not move the appliance whilst it is in use.
- Do not touch any sections of the appliance that may become hot during use, as this may cause injury.
- Do not use the appliance near or below flammable materials, such as curtains, wall cupboards or shelves.
- Do not use sharp or abrasive items with this appliance; use only heat-resistant plastic or wooden spatulas to avoid damaging the non-stick surface.
- Always unplug the appliance after use and ensure it has cooled fully before performing any cleaning, user maintenance or storing away.
- Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.
- Use of an extension cord with the appliance is not recommended.

- This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.
- This appliance is intended for domestic use only. It should not be used for commercial purposes.
- The outer surface of the appliance may get hot during operation.



CAUTION: Hot surface – do not touch the hot section or heating components of the appliance. Take care not to pour water on the heating element.



WARNING: Keep the appliance away from flammable materials.

Care and maintenance

STEP 1: Before attempting any cleaning or maintenance, unplug the pie maker from the mains power supply and allow to fully cool.

STEP 2: Wipe the pie maker main unit with a soft, damp cloth and dry thoroughly.

STEP 3: Remove baked-on food by applying a small amount of warm water mixed with a mild detergent to the non-stick coated cooking plates, then wipe them clean with a paper towel or nonabrasive scourer. Never use harsh or abrasive cleaning detergents or scourers to clean the pie maker, as this could damage the surface.



NOTE: The pie maker should be cleaned after each use.

Instructions for use

Before first use

Clean the pie maker following the instructions in the section entitled '**Care and maintenance**'.



NOTE: When using the pie maker for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the pie maker.

Using the pie maker

Before each use, carefully apply a thin coat of cooking oil to the non-stick coated cooking plates, rubbing it in with a paper towel. This will help to prolong the life of the non-stick coating and stop the pie from sticking.

STEP 1: Position the pie maker on a flat, stable, heat-resistant surface.

STEP 2: Plug in and switch on the pie maker at the mains power supply. The indicator light will illuminate, signalling that the pie maker has been switched on and is heating up.

STEP 3: Preheat the pie maker for approx. 2 minutes until the power indicator light stops illuminating.

STEP 4: Using both sides of the pastry cutter, create a lid and base for the pie.

STEP 5: Place the pastry base (large pastry cut out) into the pie mould, taking extreme care not to touch the preheated non-stick cooking plates.

STEP 6: Spoon the desired filling into the pie mould, taking care not to over fill. The filling should be pre-cooked.

STEP 7: Position the pastry top (small pastry cut out) on top of the pie and carefully close the lid of the pie maker using the cool-touch handle.

STEP 8: Cook the pie for approx. 8–10 minutes or until golden brown.

STEP 9: Use heat-resistant oven gloves to carefully open the lid to check if the pie is cooked. If not, close the lid and continue to cook for a further 2–3 minutes.

STEP 10: Once cooking is complete, switch off and unplug the pie maker from the mains power supply.

STEP 11: Using a heat-resistant plastic or wooden spoon, carefully remove the pie from the pie maker. This will prevent damage to the non-stick cooking plates.

STEP 12: Leave the lid open and allow the pie maker to cool.



NOTE: It is advised to roll the pastry thinly and evenly before cutting to ensure an even cook. Over-filling the pies may cause the filling to leak out during cooking. Always preheat the non-stick coated cooking plates before starting to cook. During use, the power indicator light will cycle on and off to indicate that the pie maker is maintaining temperature.



CAUTION: Exercise caution during cooking; the pie maker will emit steam.



WARNING: The pie maker and cooking plates get very hot during use; always use oven-resistant gloves to avoid injury.

Storage

Check that the pie maker is cool, clean and dry before storing in a cool, dry place. Never wrap the cord tightly around the pie maker; wrap it loosely to avoid causing damage.

Specifications

Product code: EK6221

Input: 220–240 V ~ 50–60 Hz

Output: 550 W



Puff pastry

Makes 4 pies (bases and tops)

Ingredients

150 g flour
100 g butter
20 g lard
100 ml cold water
Pinch of salt

Method

Sift the flour and salt into a large mixing bowl, then add the lard. Combine then add the water. Mix together to form a soft dough.

Wrap the dough in plastic wrap and chill for approx. 20 minutes.

Place the butter between 2 pieces of greaseproof paper and flatten using a rolling pin, creating a rectangle.

Roll out the dough to create a larger rectangle.

Remove the butter from the greaseproof paper and place it onto the middle of the dough. Bring the corners of the dough together to form an envelope over the butter and chill for approx. 10 minutes.

On a floured surface, roll out the envelope to make a rectangle 3 times longer than it is wide. Fold one third in towards the middle and then fold the other third on top. Seal the edges with a rolling pin and turn the dough 90°.

Roll out the folded dough once more to create another rectangle, then fold in each third again. Chill for approx. 30 minutes before repeating the folding, rolling and turning process twice more, chilling the dough for approx. 30 minutes each time. Roll out the dough and use as required.

NOTE: It is important that the pastry is well-chilled, otherwise it will become greasy and tough when baked. If the butter comes through on the surface, dust with a little flour. Alternatively, puff pastry can be bought ready-to-roll or made in advance and stored in the freezer.

Shortcrust pastry

Makes 4 pies (bases and tops)

Ingredients

200 g flour
100 g cold butter, cut into approx. 2 cm cubes
3 tbsp milk or cold water
Pinch of salt

Method

Add the flour, butter and salt into a large mixing bowl. Combine until the butter is rubbed into the flour and the mixture resembles coarse breadcrumbs. If combining by hand, try to work quickly so the mixture does not become warm or greasy.

Gradually add the water, stirring continuously, until a dough is formed. Only add enough water to bind the dough, then stop.

Wrap the dough in plastic wrap and chill for approx. 10–15 minutes.

Alternatively, shortcrust pastry can be bought ready-to-roll or made in advance and stored in the freezer.



Cheese and onion pie

Makes 4 pies

Ingredients

1 portion of puff pastry
200 g potato, peeled and diced
100 g cheddar, grated
120 ml milk
30 ml double cream
1 small onion, finely chopped
1 egg, lightly whisked
1 tbsp plain flour
1 tsp salted butter
¼ tsp mustard powder
Salt and pepper, to taste

Method

To make the filling

Add the potato to a pan and fill with water. Boil and simmer for approx. 10–12 minutes or until tender. Drain and set aside.

Melt the butter in a second pan and add the chopped onion. Stir and cook on a medium heat for approx. 5 minutes until the onion becomes soft.

Sprinkle on the flour and stir to coat the onion. Cook for a further minute. Add the milk and stir continuously, until the milk is fully incorporated.

Add in the cooked potatoes cream, cheese, mustard powder and salt and pepper to taste. Stir together until the cheddar has melted and the potatoes break down. Set aside.

To make the pie

Preheat the pie maker by switching it on, making sure the lid is closed.

Roll out the pastry and slice into four squares. Using both sides of the pastry cutter, create a lid and base for the pies from each pastry square. Cut a large piece for the base and a smaller piece for the lid.

Place the base piece of pastry into the pie mould, taking extreme care not to touch the preheated non-stick cooking plates.

Use a fork to prick several holes in the base section of the pastry.

Spoon in the pre-cooked filling, taking care not to overfill the wells.

Position the top piece of pastry on top of the pie. Brush the top of each pie with egg wash and pierce two holes in the top of each pie using a sharp knife. Carefully close the lid of the pie maker using the

cool-touch handle.

Cook for approx. 8–9 minutes if the filling is warm, approx. 12–15 minutes if the filling is cold, or until well-browned.

Use a heat-resistant plastic or wooden spatula to remove the pies from the pie maker.

Serve immediately.

Spinach and feta pie

Makes 4 pies

Ingredients

1 portion of puff pastry

200 g frozen spinach, thawed and squeezed of excess liquid

165 g feta, cut into 1 cm cubes

1 small onion, finely chopped

2 eggs

1 tbsp sunflower or pumpkin seeds, roasted

1 tbsp milk

½ tbsp oil

Salt and pepper, to taste

Splash of milk

Method

To make the filling

Heat the oil in a large fry pan. Add the onion and fry on a medium heat until golden.

In a separate non-stick pan, roast the seeds without any oil or butter.

Beat one of the eggs and the milk together. Season with salt and pepper to taste.

Mix together the spinach and feta. Combine this mixture with the egg mixture, onions and seeds and stir well.

To make the pie

Preheat the pie maker by switching it on, making sure the lid is closed.

Roll out the pastry and slice into four squares. Using both sides of the pastry cutter, create a lid and base for the pies from each pastry square. Cut a large piece for the base and a smaller piece for the lid.

Place the base piece of pastry into the pie mould, taking extreme care not to touch the preheated non-stick cooking plates.

Use a fork to prick several holes in the base section of the pastry.

Spoon in the pre-cooked filling, taking care not to overfill the wells.

Position the top piece of pastry on top of the pie.

Brush the top of each pie with egg wash and pierce two holes in the top of each pie using a sharp knife. Carefully close the lid of the pie maker using the cool-touch handle.

Cook for approx. 8–9 minutes if the filling is warm, approx. 12–15 minutes if the filling is cold, or until well-browned.

Use a heat-resistant plastic or wooden spatula to remove the pies from the pie maker.

Serve immediately.

Plant-based chicken pie

Makes 4 pies

Ingredients

1 portion of vegan puff pastry

200 g vegan chicken pieces, diced

200 g chestnut mushrooms, roughly chopped

50 g peas

1 carrot, diced

1 small onion, finely chopped

Handful of chopped parsley

2½ tbsp cashew cream

1 tbsp vegan butter

1 tsp olive oil

1 tsp lemon juice

Salt and pepper, to taste

Method

To make the filling

Heat the oil in a large frying pan. Add the onion and fry on a medium heat until golden.

Add the mushrooms, carrot, peas and parsley, followed by the lemon juice and cook for approx. 6 minutes, stirring occasionally. Add salt and pepper and then transfer into a separate bowl and leave to cool.

Add the vegan chicken pieces to the pan and fry until golden.

Return the mushroom and parsley mixture to the pan. Stir in the cashew cream and leave to simmer on a low heat for a couple of minutes until the mixture thickens. Leave to cool.

To make the pie

Preheat the pie maker by switching it on, making sure the lid is closed.

Roll out the pastry and slice into four squares. Using both sides of the pastry cutter, create a lid and base

for the pies from each pastry square. Cut a large piece for the base and a smaller piece for the lid. Place the base piece of pastry into the pie mould, taking extreme care not to touch the preheated non-stick cooking plates.

Use a fork to prick several holes in the base section of the pastry.

Spoon in the pre-cooked filling, taking care not to overfill the wells.

Position the top piece of pastry on top of the pie.

Brush the top of each pie with vegan butter and pierce two holes in the top of each pie using a sharp knife.

Carefully close the lid of the pie maker using the cool-touch handle.

Cook for approx. 8–9 minutes if the filling is warm, approx. 12–15 minutes if the filling is cold, or until well-browned.

Use a heat-resistant plastic or wooden spatula to remove the pies from the pie maker.

Serve immediately.

Meat pie

Makes 4 pies

Ingredients

1 portion of shortcrust pastry

300 g diced beef

1 small onion, finely chopped

1 garlic clove, crushed

1 egg, lightly whisked

140 ml water

1½ tbsp Worcestershire sauce

1 tbsp oil

2 tsp beef gravy granules

½ tsp oregano

Salt and pepper, to taste

Splash of milk

Method

To make the filling

Heat the oil in a large frying pan. Add the onion and fry on a medium heat until golden.

Increase the temperature, then add the diced beef and garlic until cooked through.

Add the gravy granules, water, Worcestershire sauce and oregano and simmer until most of the liquid has evaporated. Season to taste with salt and pepper.

To make the pie

Preheat the pie maker by switching it on, making

sure the lid is closed.

Roll out the pastry and slice into four squares. Using both sides of the pastry cutter, create a lid and base for the pies from each pastry square. Cut a large piece for the base and a smaller piece for the lid.

Place the base piece of pastry into the pie mould, taking extreme care not to touch the preheated non-stick cooking plates.

Use a fork to prick several holes in the base section of the pastry.

Spoon in the pre-cooked filling, taking care not to overfill the wells.

Position the top piece of pastry on top of the pie.

Brush the top of each pie with egg wash or milk and pierce two holes in the top of each pie using a sharp knife.

Carefully close the lid of the pie maker using the cool-touch handle.

Cook for approx. 8–9 minutes if the filling is warm, approx. 12–15 minutes if the filling is cold, or until well-browned.

Use a heat-resistant plastic or wooden spatula to remove the pies from the pie maker.

Serve immediately.



Caramel apple pie

Makes 4 pies

Ingredients

1 portion of shortcrust pastry
115 g white sugar
115 g brown sugar
55 g cinnamon
55 g water
3 apples, peeled, cored and cut into chunks
1 egg, lightly beaten
4 tbsp unsalted butter
½ pinch of salt
Splash of milk
Salted caramel sauce or ice cream,
for decoration (optional)

Method

To make the filling

Combine the white sugar, brown sugar, butter, water, cinnamon and salt in a saucepan over a medium heat.

Add the apple chunks. Bring to the boil, remove from the heat and set aside.

To make the pie

Preheat the pie maker by switching it on, making sure the lid is closed.

Roll out the pastry and slice into four squares. Using both sides of the pastry cutter, create a lid and base for the pies from each pastry square. Cut a large piece for the base and a smaller piece for the lid.

Place the base piece of pastry into the pie mould, taking extreme care not to touch the preheated non-stick cooking plates.

Use a fork to prick several holes in the base section of the pastry.

Spoon in the pre-cooked filling, taking care not to overfill the wells.

Position the top piece of pastry on top of the pie.

Brush the top of each pie with egg wash or milk and pierce two holes in the top of each pie using a sharp knife.

Carefully close the lid of the pie maker using the cool-touch handle.

Bake for approx. 8–9 minutes if the filling is warm, approx. 12–15 minutes if the filling is cold, or until well-browned.

Use a heat-resistant plastic or wooden spatula to remove the pies from the pie maker.

Allow to cool completely before slicing.

Serve with ice cream if desired.

Mixed berry pie

Makes 4 pies

Ingredients

1 portion of short crust pastry
150 g blackberries
150 g blueberries
150 g raspberries
100 g golden granulated sugar,
plus extra to decorate
1 egg, lightly beaten
1 tbsp cornflour
1 tsp lemon juice
Splash of milk

Method

To make the filling

Combine all the berries, sugar and lemon juice in a saucepan and simmer over a medium heat for approx. 5–8 minutes.

Add the cornflour to thicken the mixture. Stir until thickened. Remove from the heat and leave to cool.

To make the pie

Preheat the pie maker by switching it on, making sure the lid is closed.

Roll out the pastry and slice into four squares. Using both sides of the pastry cutter, create a lid and base for the pies from each pastry square. Cut a large piece for the base and a smaller piece for the lid.

Place the base piece of pastry into the pie mould, taking extreme care not to touch the preheated non-stick cooking plates.

Use a fork to prick several holes in the base section of the pastry.

Spoon in the pre-cooked filling, taking care not to overfill the wells.

Position the top piece of pastry on top of the pie.

Brush the top of each pie with egg wash or milk and pierce two holes in the top of each pie using a sharp knife.

Carefully close the lid of the pie maker using the cool-touch handle.

Bake for approx. 8–9 minutes if the filling is warm, approx. 12–15 minutes if the filling is cold, or until well-browned.

Use a heat-resistant plastic or wooden spatula to

remove the pies from the pie maker.
Decorate with the extra sugar.
Allow to cool completely before slicing.
Serve with ice cream if desired.

Mince pie

Makes 4 pies

Ingredients

1 portion of shortcrust pastry
1 clementine, peeled and chopped
1 egg, lightly beaten
½ jar mincemeat
½ apple, chopped
½ lemon zest
Icing sugar, to decorate
Splash of milk

Method

To make the filling

Mix the mincemeat, clementine, apple and lemon zest together.

To make the pie

Preheat the pie maker by switching it on, making sure the lid is closed.

Roll out the pastry and slice into two squares. Using both sides of the pastry cutter, create a lid and base for the pies from each pastry square. Cut a large piece for the base and a smaller piece for the lid.

Place the base piece of pastry into the pie mould, taking extreme care not to touch the preheated non-stick cooking plates.

Use a fork to prick several holes in the base section of the pastry.

Spoon in the pre-cooked filling, taking care not to overfill the wells.

Position the top piece of pastry on top of the pie.

Brush the top of each pie with egg wash or milk and pierce two holes in the top of each pie using a sharp knife.

Carefully close the lid of the pie maker using the cool-touch handle.

Bake for approx. 8–9 minutes if the filling is warm, approx. 12–15 minutes if the filling is cold, or until well-browned.

Use a heat-resistant plastic or wooden spatula to remove the pies from the pie maker.

Allow to cool completely before slicing.

Dust with sifted icing sugar to serve.



Rhubarb pie

Makes 2 pies

Ingredients

½ portion of shortcrust pastry
265 g fresh rhubarb
30 g golden caster sugar
1 egg, lightly beaten
1 tbsp butter
Splash of milk

For the custard

130 ml whole milk
30 ml double cream
25 g caster sugar
2 egg yolks
1 vanilla pod

Method

To make the filling

Cut the rhubarb into bite-sized chunks.

Combine the rhubarb, sugar and butter in a wide pan and cook on a low heat for approx. 15 minutes, until the liquid has reduced and the rhubarb has a soft, syrupy consistency.

Remove from the heat and leave to cool.

For the custard topping, pour the milk into a saucepan. Scrape the seeds from the vanilla pod, add to the milk and stir in the cream. Heat slowly to just under boiling point.

In a separate bowl, whisk the egg yolks and sugar together until thick and creamy. Gradually add into the hot milk mixture, whisking continuously whilst pouring. Cook on a low heat for approx. 10–15 minutes, stirring constantly, until the custard thickens. Do not allow the mixture to boil, as the custard might curdle.

Remove from the heat and leave to cool.

To make the pie

Preheat the pie maker by switching it on, making sure the lid is closed.

Roll out the pastry and slice into two squares. Using both sides of the pastry cutter, create a lid and base for the pies from each pastry square. Cut a large piece for the base and a smaller piece for the lid.

Place the base piece of pastry into the pie mould, taking extreme care not to touch the preheated non-stick cooking plates.

Use a fork to prick several holes in the base section

of the pastry.

Spoon in the pre-cooked filling, taking care not to overfill the wells.

Position the top piece of pastry on top of the pie.

Brush the top of each pie with egg wash or milk and pierce two holes in the top of each pie using a sharp knife.

Carefully close the lid of the pie maker using the cool-touch handle.

Bake for approx. 8–9 minutes if the filling is warm, approx. 12–15 minutes if the filling is cold, or until well-browned.

Use a heat-resistant plastic or wooden spatula to remove the pies from the pie maker.

Allow to cool completely before slicing.

Serve with the custard, if desired.



Disposal of Waste Batteries and Electrical and Electronic Equipment



This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal. **It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal.** For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.

Manufactured by:
Ultimate Products UK Ltd.,
Victoria Street, Manchester OL9 0DD. **UK.**
Ultimate Products Europe Ltd.,
19 Baggot Street Lower, Dublin D02 X658. **ROI.**

MADE IN CHINA.

CD070324/MD000000/V1