

SALTER®
SINCE 1760

Delicious,
flavour-filled
recipes
included!



Deep Fill Pie Maker

Makes two delicious pies at any one time, with ease

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Makes two delicious pies at any
one time, with ease

*"I love the simplicity
of my Salter pie maker"*

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Please read all of the instructions carefully and retain 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.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, 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 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 immerse 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 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 or the heating components of the appliance, as this could cause injury.

Do not use sharp or abrasive items with this appliance; use only plastic or wooden spatulas to avoid damaging the non-stick surface.

Always unplug the appliance after use and before any cleaning or maintenance.

Always ensure that the appliance has cooled fully after use before performing any cleaning or 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 lid or 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.

Warning: Keep the appliance away from flammable materials.

Care and Maintenance

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

STEP 1: Wipe the pie maker with a soft, damp cloth and allow to dry thoroughly.

STEP 2: Remove baked on food from the pie maker by applying a small amount of warm water with a mild detergent to the non-stick cooking plates, then wipe them clean with a paper towel or non-abrasive scourer.

Do not immerse the pie maker in water or any other liquid. The pie maker is not suitable for dishwasher use.

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 every use.

Getting Started

Remove the appliance from the box.

Remove any packaging from the appliance.

Place the packaging inside the box and store for future reference.

In the Box

Deep Fill Pie Maker

Double-sided pastry cutter

Instruction manual

Features

Makes two pies at any one time

Non-stick plates for easy cleaning

Power on and ready indicator lights

5 minutes preheat time

Cool-touch handles

Locking latch

1000 W power

Includes double-sided pastry cutter and mouth-watering recipes

Description of Parts

Non-stick cooking plates

2 pie moulds



Double-sided pastry cutter



Locking latch

Cool-touch handles

Green thermostat light

Red power on light



Instructions for Use

Before First Use

STEP 1: Check that the pie maker is switched off and unplugged from the mains power supply.

STEP 2: Wipe the pie maker main unit with a soft, damp cloth and dry thoroughly. Do not immerse the pie maker in water or any other liquid.

STEP 3: Before using the pie maker for the first time, it is recommended that the non-stick surface(s) be conditioned. Apply a thin coat of cooking oil to the non-stick cooking plates, rubbing it in carefully with a paper towel. This will help to prolong the life of the non-stick surface.

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

Always preheat the non-stick cooking plates before use.

Caution: Extreme care should be taken when conditioning the non-stick surface, as the plates will become hot. This only needs to be done the first time that the pie maker is used.

Using the Deep Fill Pie Maker

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 red power on light will illuminate.

STEP 3: Preheat the pie maker for approx. 5 minutes until the green thermostat light illuminates.

STEP 4: Using the pastry cutter, create a top and base for the pie (puff and shortcrust pastry recipes included on pages 10 and 12).

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. The filling should be pre-cooked, especially when using fresh meat or vegetable ingredients. Do not overfill the pies.

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 pies for approx. 10 minutes.

STEP 9: Use heat-resistant oven gloves to carefully open the lid to check if the pies are 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 pies 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: Always preheat the pie maker before starting to cook. During use the green thermostat light will cycle on and off to indicate that the pie maker is maintaining the temperature.

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

Warning: The pies and the non-stick cooking plates will get hot during use; use extreme caution when removing the pies from the pie maker.

Hints & Tips

The pie maker can be used to bake delicious pies and tarts using different types of pastry.

Shortcrust pastry can be used to create traditional savoury and sweet pies; the recipes included provide some great ideas for ingredients that you can use.

Puff pastry is perfect for savoury pies and can be used to encase the whole pie (particularly when using ready rolled pastry), but is best used to create a buttery, flaky top.

The pie maker may also be used to make muffins or cupcakes, which can be cooked directly in the pie moulds.

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.

Specification

Product Code: EK1691

Voltage: 220–240 V ~ 50 Hz

Power: 1000 W



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Deep Fill Pie Maker

Makes two delicious pies at
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Puff Pastry

Makes 4 pies (bases and tops)

Ingredients

225 g flour

30 g lard

Pinch of salt

150 g butter

150 ml cold water

Method

STEP 1: In a food processor, sift together the flour and salt and then add the lard. Using the dough hook or blade, whizz briefly before adding enough water to make a soft dough. Wrap in plastic wrap and chill for approx. 20 minutes.

STEP 2: Place the butter between 2 pieces of greaseproof paper and flatten out using a rolling pin, creating a rectangle approx. 10 x 7.5 cm.

STEP 3: Roll out the dough to create a rectangle that measures 12.5 x 25 cm.

STEP 4: Remove the butter from the greaseproof paper and put 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.

STEP 5: 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°.

STEP 6: 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.

STEP 7: Roll out 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.

Creamy Chicken and Mushroom Pie

Makes 4 pies

Ingredients

1 portion of puff pastry

1 small onion, finely chopped

Handful chopped parsley

300 g chicken pieces, diced

½ lemon (juiced)

Salt and pepper, to taste

300 g chestnut mushrooms,

4 tbsp single cream

roughly chopped

1 tbsp salted butter

Method

STEP 1: Melt the butter in a large fry pan, add the onions and fry on a medium heat until golden.

STEP 2: Add the mushrooms and parsley, followed by the lemon juice and cook for approx. 6 minutes, stirring occasionally. Season with salt and pepper and then transfer into a separate bowl and leave to cool.

STEP 3: Add the diced chicken pieces to the pan and fry until golden. Return the mushroom and parsley mix to the pan. Stir in the cream and leave to simmer on a low heat for a couple of minutes until the mixture thickens and leave to cool.

STEP 4: Preheat the pie maker by switching it on, ensuring that the lid is closed.

STEP 5: Divide the pastry into two pieces (each piece makes two pies) and roll out. Use the double-sided pastry cutter to cut the base and the top. If the second piece of dough is not required, it can be frozen or refrigerated until required.

STEP 6: Line each pie mould with a pastry base and then add the filling to just below the rim.

STEP 7: Place the pastry top over the filled pie mould and close the lid of the pie maker. Cook for approx. 10 minutes, until well browned (approx. 15–18 minutes if the pie filling is cold).

STEP 8: Switch off and unplug the pie maker at the mains power supply. Use a heat-resistant plastic or wooden spatula to remove the pies from the pie maker.

Note: If making the pies using a cold filling, add approx. 5–8 minutes extra to the cooking time.

Caution: The non-stick cooking plates will become hot during use; do not touch them.



Spinach and Feta Pies

Makes 4 pies

Ingredients

1 portion of puff pastry	2 small onions, finely chopped	1 tbsp oil
300 g frozen spinach, thawed and squeezed of excess liquid	2 eggs, lightly beaten	Salt and pepper, to taste
250 g feta cheese, cut into 1 cm pieces	2 tbsp sunflower or pumpkin seeds, roasted	
	2 tbsp milk	

Method

STEP 1: Heat the oil in a large fry pan, add the onions and fry on a medium heat until golden.

STEP 2: In a separate non-stick pan, roast the seeds without any oil or butter.

STEP 3: Preheat the pie maker by switching it on, ensuring that the lid is closed.

STEP 4: Beat the eggs together with the milk; season with salt and pepper to taste.

Mix the spinach and feta, add the egg and milk mixture, onions and seeds and mix well.

STEP 5: Divide the pastry into two pieces (each piece makes two pies) and roll out. Use the double-sided pastry cutter to cut the base and the top. If the second piece of dough is not required, it can be frozen or refrigerated until required.

STEP 6: Line each pie mould with a pastry base, then add the filling to just below the rim.

STEP 7: Place the pastry top over the filled pie mould and close the lid of the pie maker. Cook for approx. 10 minutes, until well browned (15–18 minutes if the pie filling is cold).

STEP 8: Switch off and unplug the pie maker at the mains power supply. Use a heat-resistant plastic or wooden spatula to remove the pies from the pie maker.

Note: If making the pies using a cold filling, add approx. 5–8 minutes extra to the cooking time.

Caution: The non-stick cooking plates will become hot during use; do not touch them.

Shortcrust Pastry

Makes 4 pies (bases and tops)

Ingredients

300 g flour	150 g cold butter, cut into 2 cm cubes	4–5 tbsp milk or cold water Pinch of salt
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Method

STEP 1: Add the flour, butter and salt to a food processor. Using the dough hook, whizz briefly until the fat is rubbed into the flour and the mixture resembles coarse breadcrumbs.

STEP 2: With the motor running, gradually add in the water until the dough comes together. Only add enough water to bind the dough and then stop.

STEP 3: Wrap the dough in plastic wrap and refrigerate for approx. 10–15 minutes before using.

Alternatively, the dough can be made by hand:

STEP 1: Put the flour and salt in a large bowl and then add the cubes of butter.

Use your fingertips to rub the butter into the flour until you have a mixture that resembles coarse breadcrumbs with no large lumps of butter remaining. Try to work quickly so that it does not become warm or greasy.

STEP 2: Using a knife, stir in just enough of the cold water to bind the dough together.

STEP 3: Wrap the dough in plastic wrap and refrigerate for approx. 10–15 minutes before using.

Shortcrust pastry can also be bought ready-to-roll or made in advance and stored in the freezer.

Broccoli and Pork Pie

Makes 4 pies

Ingredients

1 portion of shortcrust pastry	1 small head of broccoli, chopped	½ tsp oregano
375 g minced pork	1 small onion, finely chopped	¼ tsp dried, crushed
100 g cheddar cheese, grated	1 garlic clove, crushed	chilli (optional)
1 medium egg	1 tbsp oil	Salt and pepper, to taste

Method

STEP 1: Heat the oil in a large fry pan, add the onions and fry on a medium heat until golden. Increase the temperature and add the minced pork and the garlic and mix well. Add the broccoli and simmer until most of the liquid has evaporated.

STEP 2: Preheat the pie maker by switching it on, ensuring that the lid is closed.

STEP 3: Combine the egg, oregano, chilli (if using) and grated cheese; season with salt and pepper to taste. Add the mixture to the pork and broccoli and cook for approx. 1 minute, stirring regularly until the egg mixture is set.

STEP 4: Divide the pastry into two pieces (each piece makes two pies) and roll out. Use the double-sided pastry cutter to cut the base and the top. If the second piece of dough is not required, it can be frozen or refrigerated until required.

STEP 5: Line each pie mould with a pastry base, then add the filling to just below the rim.

STEP 6: Place the pastry top over the filled pie mould and close the lid of the pie maker. Cook for approx. 10 minutes, until well browned (15–18 minutes if the pie filling is cold).

STEP 7: Switch off and unplug the pie maker at the mains power supply. Use a heat-resistant plastic or wooden spatula to remove the pies from the pie maker.

Note: If making the pies using a cold filling, add approx. 5–8 minutes extra to the cooking time.

Caution: The non-stick cooking plates will become hot during use; do not touch them.

Meat Pie

Makes 4 pies

Ingredients

1 portion of shortcrust pastry	1 garlic clove, crushed	½ tsp oregano
450 g minced beef	2 tbsp Worcestershire sauce	Salt and pepper, to taste
1 small onion, finely chopped	1 tbsp oil	

Method

STEP 1: Heat the oil in a large frying pan, add the onions and fry on medium heat until golden. Increase the temperature, then add the minced beef and the garlic until cooked thoroughly.

STEP 2: Add the remainder of the ingredients and simmer until most of the liquid has evaporated. Season to taste with salt and pepper.

STEP 3: Preheat the pie maker by switching it on, ensuring that the lid is closed.

STEP 4: Divide the pastry into two pieces (each piece makes two pies) and roll out. Use the double-sided pastry cutter to cut the base and the top. If the second piece of dough is not required, it can be frozen or refrigerated until required.

STEP 5: Line each pie mould with a pastry base, then add the filling to just below the rim.

STEP 6: Place the pastry top over the filled pie mould and close the lid of the pie maker. Cook for approx. 10 minutes, until well browned (15–18 minutes if the pie filling is cold).

STEP 7: Switch off and unplug the pie maker at the mains power supply. Use a heat-resistant plastic or wooden spatula to remove the pies from the pie maker.

Note: If making the pies using a cold filling, add approx. 5–8 minutes extra to the cooking time.

Caution: The non-stick cooking plates will become hot during use; do not touch them.



Apple and Cherry Pies

Makes 4 pies

Ingredients

1 portion of shortcrust pastry
200 g fresh or frozen cherries,
stones removed

2 large cooking apples
Vanilla ice cream,
to serve (optional)

4 tbsp golden caster sugar
2 tsp cornflour mixed with
a little water

Method

STEP 1: Peel and slice the apples into 1–2 cm chunks, place them in a large pan and add the cherries and sugar.
STEP 2: Cook on a medium heat for approx. 5–6 minutes, until soft, then add the cornflour mixture and stir until it thickens.

STEP 3: Preheat the pie maker by switching it on, ensuring that the lid is closed.

STEP 4: Divide the pastry into two pieces (each piece makes two pies) and roll out. Use the double-sided pastry cutter to cut the base and the top. If the second piece of dough is not required, it can be frozen or refrigerated until required.

STEP 5: Line each pie mould with a pastry base, then add the filling to just below the rim.

STEP 6: Place the pastry top over the filled pie mould and close the lid of the pie maker. Cook for approx. 9–10 minutes, until well browned (14–18 minutes if the pie filling is cold).

STEP 7: Switch off and unplug the pie maker at the mains power supply. Use a heat-resistant plastic or wooden spatula to remove the pies from the pie maker.

STEP 8: Serve warm with a scoop of vanilla ice cream.

Note: If making the pies using a cold filling, add approx. 5–8 minutes extra to the cooking time.

Caution: The non-stick cooking plates will become hot during use; do not touch them.

Rhubarb and Custard Pie

Makes 2 pies

Ingredients

½ portion of shortcrust pastry
400 g fresh rhubarb
50 g golden caster sugar

For the custard:

40 g caster sugar
3 egg yolks
1 vanilla pod

200 ml whole milk
50 ml double cream

Method

STEP 1: Cut the rhubarb into bite-sized chunks and place them in a wide pan together with the sugar. Cook on a low heat for approx. 15 minutes, until the liquid has reduced and the rhubarb has a soft and syrupy consistency. Put to one side and leave to cool.

STEP 2: For the custard, 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.

STEP 3: In a separate bowl, whisk the egg yolks and sugar together until thick and creamy, then gradually whisk in the hot milk mixture and return the whole mixture to the pan. 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. Pour into the bowl and allow to cool.

STEP 4: Preheat the pie maker by switching it on, ensuring that the lid is closed.

STEP 5: Divide the pastry into two pieces (each piece makes two pies) and roll out. Use the double-sided pastry cutter to cut the base and the top. If the second piece of dough is not required, it can be frozen or refrigerated until required.

STEP 6: Line each pie mould with a pastry base, then add pieces of rhubarb up to approx. 2 cm below the rim. Add 1–2 tbsp of custard.

STEP 7: Place the pastry top over the filled pie mould and close the lid of the pie maker. Cook for approx. 10 minutes, until well browned (15–18 minutes if the pie filling is cold).

STEP 8: Switch off and unplug the pie maker at the mains power supply. Use a heat-resistant plastic or wooden spatula to remove the pies from the pie maker.

STEP 9: Serve with the remaining custard.

Note: If making the pies using a cold filling, add approx. 5–8 minutes extra to the cooking time.

Caution: The non-stick cooking plates will become hot during use; do not touch them.

Ham and Cheese Tarts

Makes 2 tarts

Ingredients

1/3 portion of shortcrust pastry
100 g grated cheddar cheese

80 g cooked ham,
cut into 1 cm pieces

2 medium eggs
100 ml cream
Salt and pepper, to taste

Method

STEP 1: Preheat the pie maker by switching it on, ensuring that the lid is closed.

STEP 2: In a small bowl, beat the eggs, then add the cream and whisk until well mixed. Combine the ham and cheese into the mixture. Season to taste with salt and pepper.

STEP 3: Divide the pastry into two pieces and roll out. Use the large part of the double-sided pastry cutter to cut the bases out.

STEP 4: Line each pie mould with a pastry base, then add the filling to just below the rim.

STEP 5: Close the lid of the pie maker and cook for approx. 10 minutes, until well browned (15–18 minutes from cold).

STEP 6: Switch off and unplug the pie maker at the mains power supply. Ensure that the mixture is set and remove the tarts from the pie maker, using a heat-resistant plastic or wooden spatula.

Note: The tarts do not require tops. If making the tarts using cold ingredients, add approx. 3–4 minutes extra to the cooking time.

Caution: The non-stick cooking plates will become hot during use; do not touch them.

Connection To The Mains

Please check that the voltage indicated on the product corresponds with your supply voltage.

Important

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

The wires in the mains lead are coloured in accordance with the following code:

Blue Neutral (N)

Brown Live (L)

Green/Yellow Earth (\perp)

FOR UK USE ONLY - Plug fitting details
(where applicable).

The wire coloured **BLUE** is the **NEUTRAL** and must be connected to the terminal marked **N** or coloured **BLACK**.

The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked **L** or coloured **RED**.

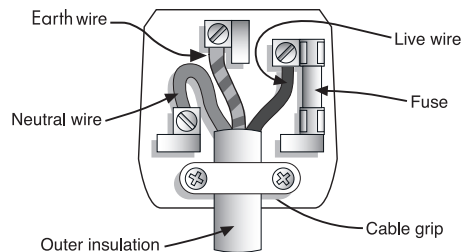
The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter **E** or marked \perp .

On no account must either the **BROWN** or the **BLUE** wire be connected to the **EARTH** terminal (\perp).

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

If in doubt, consult a qualified electrician who will be pleased to do this for you.



Non-Rewireable Mains Plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use one that is ASTA approved one (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug, **DISCONNECT IT FROM THE MAINS**, then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.

**UP Global Sourcing UK Ltd.,
Victoria Street, Manchester OL9 0DD. UK.**

If this product does not reach you in an acceptable condition please contact our Customer Services Department by one of the following methods:

Telephone: 0161 934 2240*

*Telephone lines are open Monday–Friday, 9 am–5 pm (Closed Bank Holidays)

Email: customercare@upgs.com

Fax: 0161 628 2126

Please have your delivery note to hand as details from it will be required.

If you wish to return this product, please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

Guarantee

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Salter will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

The crossed out wheelie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.



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to register your product for a
12 month guarantee.



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