

SALTER®

SINCE 1760

Double Deep-fill Pie Maker

Make two delicious home-made pies

XL
DEEP-FILL
PIE WELLS



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 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 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 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 heat-resistant plastic or wooden spatulas to avoid damaging the non-stick surface.

Switch off the appliance and disconnect it from the mains power supply before changing or fitting accessories.

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

Before attempting any cleaning or maintenance, unplug the Pie Maker from the mains power supply and check that it has fully cooled.

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

STEP 2: 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. Use a nonabrasive scourer if the food is difficult to remove.

Do not immerse the Pie Maker in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the Pie Maker or its accessories, as this could damage the surface.

NOTE: The Pie Maker should be cleaned after each use.

Description of Parts



- | | |
|------------------------------------|--------------------------------|
| 1. Deep-fill Pie Maker main unit | 6. Red power indicator light |
| 2. Pie maker housing | 7. Green ready indicator light |
| 3. Non-stick coated cooking plates | 8. Non-slip feet |
| 4. Cool-touch handle | 9. Pastry cutter |
| 5. Locking latch | |

Instructions for Use

Before First Use

Clean the Pie Maker as outlined 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 Double Deep-fill 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 prevent pies from sticking whilst cooking.

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 indicator light will illuminate.

STEP 3: Preheat the Pie Maker for approx. 5 minutes until the green ready indicator light illuminates.

STEP 4: Using the pastry cutter (included), create a top 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 overfill. 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 with 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 coated cooking plates.

STEP 12: Leave the lid open and allow the Pie Maker to cool.

NOTE: Always preheat the non-stick coated cooking plates before starting to cook. During use, the green ready indicator light will cycle on and off to signal that the Pie Maker is maintaining the optimum 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: EK4082

Input: 220–240 V ~ 50–60 Hz

Output: 900 W

Recipes

*Any recipe images used in this instruction manual are intended for illustrative purposes only.



Puff Pastry

Makes 4 pies (bases and tops)

Ingredients

225 g flour	150 ml cold water
150 g butter	Pinch of salt
30 g lard	

Method

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.

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.

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

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.

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 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	4 tbsp single cream
300 g chicken pieces, diced	1 tbsp salted butter
300 g chestnut mushrooms, roughly chopped	Handful chopped parsley
1 small onion, finely chopped	Salt and pepper, to taste
½ lemon, juiced	

Method

Melt the butter in a large fry pan. Add the onions and fry on a medium heat until golden.

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.

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. Then leave to cool.

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

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.

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

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).

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

Method

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

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

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

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

Mix together the spinach and feta, add the egg mixture, onions and seeds and stir well.

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.

Line each pie mould with a pastry base, then add the filling to just below the rim. 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). 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	4–5 tbsp milk or cold water
150 g cold butter, cut into 2 cm cubes	Pinch of salt

Method

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

Alternatively, the dough can be made by hand:

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 the mixture resembles coarse breadcrumbs, with no large lumps of butter remaining. Try to work quickly so that it does not become warm or greasy.

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

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

Method

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.

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

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.

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.

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

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).

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

Method

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.

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

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

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.

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

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).

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

4 tbsp golden caster sugar
2 tsp cornflour mixed with a little water
Vanilla ice cream, to serve (optional)

Method

Peel and slice the apples into 1–2 cm chunks, place them in a large pan and add the cherries and sugar.

Cook on a medium heat for approx. 5–6 minutes, until soft, then add the cornflour mixture and stir until it thickens.

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

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.

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

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).

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.

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

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.

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. 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.

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

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.

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.

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).

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.

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

⅓ portion of shortcrust pastry

2 medium eggs

100 g grated cheddar cheese

100 ml cream

80 g cooked ham, cut into 1 cm pieces

Salt and pepper, to taste

Method

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

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.

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

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

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

Switch off and unplug the pie maker at the mains power supply. Make sure 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**.

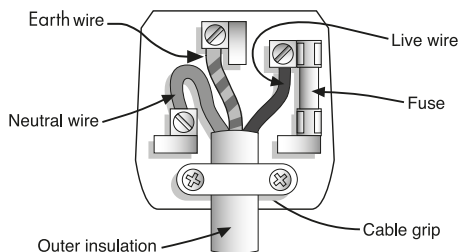
The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter **E** or marked \perp .

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 an 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.

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.

*To be eligible for the extended guarantee, go to **guarantee.upgs.com/salter/** and register your product within 30 days of purchase.

3
YEAR

GUARANTEE*

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