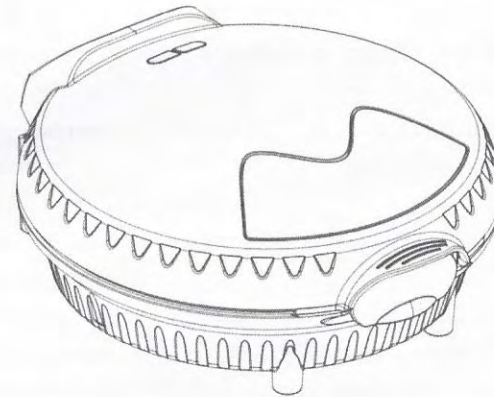


# anko

**Pie Maker**

**FS-588**

**User Manual**



PLEASE READ AND SAVE THESE  
INSTRUCTIONS FOR FUTURE REFERENCE

## IMPORTANT SAFETY INSTRUCTIONS


### WARNING

Read and understand all instructions before using this product and follow all warnings and cautions in the manual.

- ◆ To protect against risk of electrical hazards, do not immerse the appliance, power cord or plug in water or any other liquids.
- ◆ If the supply cord is damaged, it must be replaced by a qualified electrician in order to avoid a hazard, or the product must be disposed.
- ◆ Place the cord in such a way that pulling or tripping over it is not possible.
- ◆ Always place and operate the appliance on a flat, solid, clean, dry and heat-resistance surface.
- ◆ The power socket must be readily accessible so that the appliance can be unplugged in an emergency.
- ◆ This appliance is intended to be used indoors in household and similar applications such as: staff kitchen areas in shops, offices and other working environments, farm houses, by clients in hotels, motels and other residential type environments, bed and breakfast type environments.
- ◆ The appliance is intended for household use only. Do not use outdoors or for commercial purpose. Any other use will void the warranty.
- ◆ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliance by a person responsible for their safety.

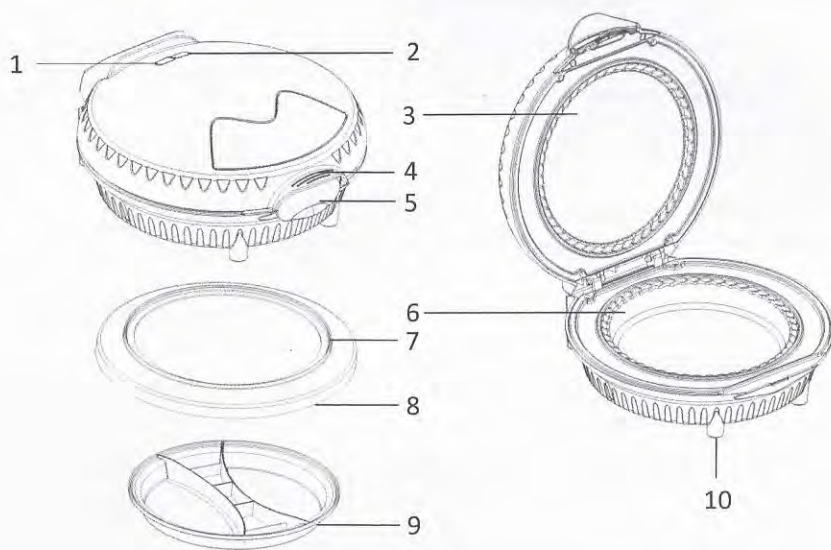
- ◆ Children should be supervised to ensure that they do not play with the appliance.
- ◆ Always unplug from the mains supply when not in use and allow the appliance to cool down before cleaning.
- ◆ Do not operate the appliance if damaged or malfunctions.
- ◆ Do not touch hot surfaces. Only use the handle.
- ◆ Do not place on or near a hot gas or electric burner, or in a heater oven.
- ◆ Do not use an extension cord with this appliance.
- ◆ Do not dismantle and repair the appliance by yourself. DANGER OF AN ELECTRIC SHOCK AND/OR FIRE!
- ◆ Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
- ◆ **IMPORTANT! Do not leave the appliance unattended when in use or when connected to mains power.**
- ◆ Do not operate your appliance inside cabinet or under a wall cabinet. When storing in a cabinet, always unplug the unit from mains power.
- ◆ The temperature of accessible surfaces may be high when the appliance is operating.
- ◆ This appliance is not intended to be operated by means of an external timer or separate remote-control system.

- ◆ Use only heat-proof synthetic or wooden utensils when taking pie out in order not to damage the non-stick coating of the heating plates. Make sure that the utensils are not pointed or have sharp edges.

- ◆  Caution, hot surface. Care must be taken. The surfaces are liable to get hot during use.
- ◆ For cleaning cooking surface, please refer to section "Cleaning and Maintenance".

**SAVE THESE INSTRUCTIONS  
FOR HOUSEHOLD USE ONLY**

## KNOW YOUR PIE MAKER



- |                            |                         |
|----------------------------|-------------------------|
| 1. Red power indicator     | 6. Bottom baking plate  |
| 2. Green working indicator | 7. Pie cover cutter     |
| 3. Top baking plate        | 8. Pie base cutter      |
| 4. Lid handle              | 9. Pie base pastry mold |
| 5. Locking latch           | 10. Rubber feet         |

## BEFORE FIRST USE

**IMPORTANT!** Always place and operate the appliance on a flat, solid, clean, dry and heat-resistance surface.

- ◆ Unpack the appliance and check if all parts are there and undamaged. In case of shipping damage or incomplete package, return the product to Kmart.
- ◆ Clean the inside and outside of the appliance with a damp cloth or sponge. Wipe dry with a soft dry cloth.
- ⚠ **WARNING!** Do not immerse the appliance in water or any other liquids to clean.
- ◆ Wash the accessories with soapy water. Dry all components thoroughly before use.
- ◆ Place the appliance on a flat, heat resistant stable surface and ensure a minimum of 10cm free space around the appliance. Do not operate your appliance inside a cabinet or under a wall cabinet.
- ◆ Plug the appliance into an electrical power outlet.

Note: Make sure the voltage indicated on the appliance matches the local voltage before connecting the appliance to mains power. Rated voltage: 220-240V a.c. 50-60Hz.

- ◆ Allow the appliance to heat up for approximately 5 minutes. Apply a thin coating of cooking oil to the cooking plates and carefully rub it in with a paper towel. You only need to condition the cooking plates when using your pie maker for the first time.

**WARNING!** The cooking plates will get very hot.

NOTE: On first use there may be a small amount of haze and an odor emitted from the appliance. This is perfectly normal and will subside after few minutes of use.

- ◆ Unplug the appliance and now it is ready for use.

## PREPARE PASTRY

Roll out your pastry, then use the pie base and cover cutter to prepare your pie base and cover. Place the pastry base into the pie maker and press it in well with the pie base pastry mold.

## OPERATION

1. Before using the appliance, clean the baking surfaces with a damp cloth. Dry it with paper towel.
2. Close the appliance and plug it into a mains power outlet socket. Both red power indicator and green working indicator will light up, indicating that the pie maker is connected to the mains power and begins preheating. The red power indicator will remain on until you unplug the appliance.
3. It will take approximately 5 minutes to reach the recommended baking temperature. The green working indicator will go OFF when the pie maker is ready for use.
4. Open the appliance and brush the baking plates with a small amount of vegetable oil.
5. Put the pastry base into the bottom baking plate. Fill the ingredients then place the pastry cover and press the edges of the pastries together.

**NOTE: Your pie filling should be cooked in advance, particularly if using fresh meat or vegetable ingredients.**

**WARNING! Do not use the pie cutter or pastry mold in the product when it is switched on. This may damage the accessories.**

6. Close the appliance to begin cooking your pie.

NOTE: Gently close the lid and ensure to lock the appliance with a click sound. Do not slam the lid down, as it may cause the mixture to come off the mold.

7. The green working indicator will light up again when another baking cycle starts. The actual baking time varies depending on the type of batter and ingredients you use. A general guideline is around 15 minutes of baking time.
8. If you prefer a darker pie, close the appliance again and continue baking until desired color is achieved.

**Note: Do not open the appliance during the first 2 minutes after filling in the batter. It will cause split of the under-baked pie and make it difficult to remove.**

9. To remove the pie, always use a plastic or wooden spatula. Never use a sharp or metal object, as this will damage the non-stick coating or the baking plate.
10. After using the pie maker, disconnect the power plug from the mains power socket.

TIP: For best results, blind bake your pie base before adding your filling. Please refer blind baking as follows:

- ◆ Put the pastry base into the pie maker.
- ◆ Cover the pastry base with baking paper and then fill with baking beans.
- ◆ Close the lid, switch on your pie maker and cook the pastry for approximately 5 minutes.
- ◆ Remove the baking paper and baking beans from the pastry base. Take care not to touch the hot cooking surface.
- ◆ Fill the pastry base with the pre-cooked pie filling, cover it with the pastry cover when closing the appliance.
- ◆ Cooking a further 15 minutes until the pastry is cooked on top.

**NOTE:** If you do not have baking beans, alternatively rice or dry beans can be used.

## CLEANING & MAINTENANCE

This appliance should be cleaned after each use.

**CAUTION: Do not immerse the pie maker in water or in a dishwasher!**

- ◆ Always unplug your pie maker from the mains power supply before attempting any cleaning or maintenance.
- ◆ Ensure that your pie maker has completely cooled down before cleaning, as it gets very hot during use.
- ◆ Clean the baking plates and outside of the appliance with a damp cloth or soft brush. Do not use anything abrasive that can scratch or damage the appliance.

## STORAGE

1. Unplug the pie maker from mains power.
2. Allow the appliance to cool down completely.
3. Clean and dry the appliance.

**WARNING! Do not wrap the power cord around the appliance.**

4. Store the appliance in a dry location and out of the reach of children.

## TECHNICAL SPECIFICATIONS

Voltage: 220-240V a.c. 50-60Hz

Power: 1000W

## SUGGESTED RECIPE

### Pastries

You can use any commercial pastry that you can purchase in the supermarket such as:

short crust and puff pastry.

It is recommended that you use puff pastry for the top and short-crust pastry for the base of the pie.

### Cutting the Pastry

Use a pastry cutter (supplied) to cut the tops and bases for your pies.

To cut your pastry, position the cutter on a flat sheet of pastry and cut by pressing down into the pastry.

### Forming the Pastry

Using both hands, overlap the splits in the pastry by about 15mm. Press them together and it will form your pie base.

## Recipes

### Bacon & Mushroom Pie

#### Ingredients for Filling

- 30g butter
- 250g sliced mushrooms
- 100g diced bacon
- 1 tablespoon plain flour
- 1/2 cup skim milk
- 1/3 cup parmesan cheese

#### Method

Pre-heat your pie maker for 5 minutes.

1. Melt butter in a saucepan, add the mushrooms and stir over a low heat until sautéed.
2. Add the bacon and flour and stir over a low heat for one minute or until browned.
3. Stir ingredients over a low heat until the mixture boils and thickens.
4. Put the bases you have made from the pastry into the pie maker plates and pour in the ingredients, then place the top you have made from the pastry on top of the ingredients and press the edges of the pastries together, close the lid of the pie maker and let the pies cook for 10-15 minutes.

### Pepper Steak & Onion Pie

#### Ingredients for Filling

- 200g of beef or lamb steak chopped into 1 cm cubes
- 2 tablespoons plain flour
- 1 tablespoon of beef stock powder
- 1/4 tablespoon black pepper
- 1 onion, finely sliced
- 1 tablespoon of Worcestershire sauce
- 1/4 cup of water

#### Method

Pre-heat your pie maker for 5 minutes.

1. Combine flour, stock powder and pepper and then coat the meat cubes in the mixture.
2. Heat oil in a fry pan and brown the onions
3. Add the steak and cook until browned.
4. Add the remaining mixture and simmer for approx. 10-15 minutes.
5. Put the bases you have made from the pastry into the pie maker plates and pour in the ingredients, then place the top you have made from the pastry on top of the ingredients and press the edges of the pastries together, close the lid of the pie maker and let the pies cook for 10-15 minutes.

### Top tips

1. For glossy, golden pastry, brush tops with egg-yolk instead of milk.
2. If desired, sprinkle top with sesame seeds before baking.

### Thai Sweet Chilli Chicken Pies

#### Ingredients for Filling

- 1 tablespoon vegetable oil
- 200g chicken tenderloin, diced
- 1 stick of celery, finely chopped
- 1/2 red capsicum, finely chopped
- 2 tablespoon sweet chilli sauce
- 2 tablespoon fresh coriander, chopped

#### Method

Pre-heat your pie maker for 5 minutes.

1. Heat oil in a fry pan, add chicken and cook until brown.
2. Add the other ingredients and simmer until tender.
3. Put the bases you have made from the pastry into the pie maker plates and pour in the ingredients, then place the top you have made from the pastry on top of the ingredients and press the edges of the pastries together, close the lid of the pie maker and let the pies cook for 10-15 minutes.

### Tomato & Basil Quiche

#### Ingredients for Filling

- 200g butter
- 1 leek, finely sliced
- 1 egg
- 1 egg yolk
- 150ml thickened cream
- 1/2 cup grated cheese
- 1 small tomato, thinly sliced
- 2 tablespoons chopped, fresh basil leaves
- 2 tablespoons chopped fresh flat leaf parsley
- salt and pepper to taste
- 1 tablespoon parmesan cheese

#### Method

Pre-heat your pie maker for 5 minutes.

1. Melt butter in a saucepan and add the leek, cook until tender, leave to cool.
2. Combine eggs, cream a cheese in a bowl, add leek, herbs and tomatoes.
3. Place the pie bases you have made into the pie maker. Pour the mixture into that base and sprinkle parmesan cheese on top and close the lid of the pie maker. Cook for 10-15 minutes. Turn off the pie maker. Leave the pies in the pie maker and leave for about 5 minutes to set.



### **Classic Quiche**

#### Ingredients for Filling

- 3 eggs, lightly beaten
- 1/4 cup milk
- 2 slice green onions
- 120g ham, chopped into small cubes
- 1/3 cup grated cheese

#### **Method**

Pre-heat your pie maker for 5 minutes.

1. Combine all ingredients together in a bowl.
2. Place the pastry bases into pre-heated pie maker and pour the mixture into the base. Close the lid of the pie maker and cook for 15 minutes. Turn off the pie maker and then leave for 5 minutes to set.

### **Classic Apple Pie**

#### Ingredients for Filling

- 1 and 1/3 cup of pie or stewed apples
- 1/2 tablespoon cinnamon
- 1 tablespoon honey
- 1 tablespoon lemon rind

#### **Method**

Pre-heat your pie maker for 5 minutes.

1. Combine all ingredients in a bowl
2. Put the bases you have made from the pastry into the pie maker plates and pour in the ingredients, then place the top you have made from the pastry on top of the ingredients and press the edges of the pastries together, close the lid of the pie maker and let the pies cook for 10-15 minutes.

### **Peaches & Cream Pie**

#### Ingredients for Filling

- 1 and 1/4 cup drain & chopped canned peaches
- 100g cream cheese
- 1 tablespoon honey

#### **Method**

Pre-heat your pie maker for 5 minutes.

1. Beat cream cheese and honey together until soft.
2. Put the bases you have made from the pastry into the pie maker plates and pour in the ingredients, then place the top you have made from the pastry on top of the ingredients and press the edges of the pastries together, close the lid of the pie maker and let the pies cook for 10-15 minutes.

## Chocolate Dam pet

### Ingredients for Filling

- 2 cups self-raising flour
- 1 cup milk
- 1/2 cup chocolate chips
- 1 tablespoon brown sugar

### Method

Pre-heat your pie maker for 5 minutes.

1. Combine ingredients
2. Spoon ingredients into pre-heated pie maker and cook for 15 minutes or until golden.

## 12 MONTH WARRANTY

Thank you for your purchase from Kmart.

Kmart Australia Ltd warrants your new product to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law.

Kmart will provide you with your choice of a refund, repair or exchange (where possible) for this product if it becomes defective within the warranty period. Kmart will bear the reasonable expense of claiming the warranty. This warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre on 1800 124 125 (Australia) or 0800 945 995 (New Zealand) or alternatively, via Customer Help at [Kmart.com.au](http://Kmart.com.au) for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to our Customer Service Centre at 690 Springvale Rd, Mulgrave Vic 3170.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.