



**Pie Maker  
KP2838-FP  
User Manual**



PLEASE READ AND SAVE THESE  
INSTRUCTIONS FOR FUTURE REFERENCE

**IMPORTANT SAFEGUARDS**

When using electrical appliances, basic safety precautions should always be followed, including the following:

**READ ALL INSTRUCTIONS**

1. To protect against electric shock do not immerse the appliance, power cord, plugs in water or other liquids.
  2. Close supervision is necessary when any appliance is used by or near children.
  3. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
  4. 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.
  5. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
  6. The appliance is intended for household use only. Do not use outdoors or for commercial purpose. Any other use will void the warranty.
  7. 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.
  8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
  9. Do not place on or near a hot gas or electric burner, or in a heated oven.
  10. Do not touch hot surfaces. Only use the handle provided.
  11. To disconnect, remove the plug from mains power outlet.
  12. Do not use appliance for other than intended use.
  13. The 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 instruction concerning use of the appliance by a person responsible for their safety.
  14. Children should be supervised to ensure that they do not play with the appliance.
  15. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
  16. Do not use an extension cord with this appliance.
  17. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 years and supervised. Keep the appliance and its cord out of reach of children less than 8 years old.
  18. Always operate the appliance on an even surface. Make sure that there is enough ventilation, so that the hot steam can dissipate.
  19. To avoid the danger of fire, never leave the appliance unattended. And never put them near any of the inflammables, such like curtain or wall cabinet...etc., risk of burning and/or fire.
  20. Before connecting to mains power, the heating plates must be in closed.
  21. Use only heat-proof synthetic or wooden utensils when taking pies 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.
- WARNING:** If the surface of the pie maker is cracked or have other visible damage, disconnect the appliance from mains supply in order to avoid the possibility of an electric shock.
- Caution, hot surface. Care must be taken. The surfaces are liable to get hot during use.**
22. For cleaning cooking surface, please refer to section 'Cleaning and Maintenance'.

**SAVE THESE INSTRUCTIONS  
FOR HOUSEHOLD USE ONLY**

**PARTS DESCRIPTION**



- a. Red power light
- b. Green ready light
- c. Locking clip
- d. Top baking plate
- e. Bottom baking plate
- f. Rubber feet
- g. Top cutter
- h. Base cutter

**BEFORE FIRST USE**

The appliance has been packaged carefully to ensure the product reaches you in good condition after shipping. If the product is damaged, please contact Kmart for replacement.

Carefully unpack your appliance. Make sure you do not discard any packaging material until all parts of the appliance have been found.

Carefully wipe the exterior of the appliance to remove any dust that may have accumulated during the manufacturing process. Dry with a dry towel. Do not use harsh abrasive cleaners.

Before using your appliance for the first time, the baking plates must be coated with cooking oil to protect the non-stick cooking surface.

**OPERATION**

1. Before using the appliance, clean the baking surfaces with a damp cloth.
2. Close the appliance and plug the appliance into the wall socket, the Red power light will be illuminated and the appliance begins heating. The red light will remain ON when the appliance is connected to mains power.
3. The plates will reach baking temperature in approx. 4 minutes, then the Green ready light will illuminate to indicate ready state and the appliance will stop heating. The appliance will begin to reheat again when the green ready light goes OFF. This cycle (the green light switching ON/OFF) will continue to maintain the optimum baking heat in the Pie Maker.
4. Open the appliance and brush or wipe the baking plates with a small amount of vegetable oil.
5. Put the base you have made from the pastry into the bottom baking plate, fill 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.
6. Close the appliance and let the pies cook.
7. It will take approx. 5-10 minutes to bake depending on different fillings and baking requirements.
8. Open the cover and take out the pies.
9. Repeat the above operation if more pies needed.
10. Disconnect from mains power after use.

**IMPORTANT!**

1. Depending on different ingredients, it takes approx 5-10 minutes to make pies.
2. The first heating process should take place without any foodstuff, let it heat for about 10 minutes. During this process the appliance may emit a small amount of smoke and/or odor due to lubrication burning off from the heating element. This is normal and harmless! After dry heating, this should dissipate.
3. While the appliance is connected to mains power the red power indicator light will remain lit, the green ready light will cycle ON and OFF during use to maintain the optimum baking heat.
4. Never use sharp fork or knife to remove the pies as this would damage the non-stick coating on baking surface. Use heat-resistant wood or plastic utensils only.
5. Always unplug the appliance from the power socket when not in use.

**CLEANING AND MAINTENANCE**

This appliance should be cleaned after every use.

**IMPORTANT!** Make sure the appliance is unplugged from mains power and allow the appliance to cool down completely before cleaning.

- CAUTION:** Never immerse the appliance in water, other liquids or in a dishwasher!
1. Wipe the baking surface with a soft damp cloth every time after use. If it is difficult to remove residues, use a little oil to soften it.
  2. Do not use any spray-on cleansers or metal objects as they can damage the non-stick coating.
  3. To clean cooked on stains:  
Should your pie maker require additional cleaning of stubborn build up and stains, the following cleaning method is recommended:  
- Combine 2 tablespoons of bicarbonate soda and 2 teaspoons of water.  
- Preheat the pie maker for approximately 1-1.5 minutes.  
- Disconnect the appliance from mains power. Brush the above paste solution onto the non-stick surface. Allow to stand for 1-2 hours.  
- Use a soft, dampened sponge vigorously, wipe the non-stick surface. Do not use abrasive pads for cleaning.

**STORAGE**

1. Unplug the appliance from mains power.
2. Allow the appliance to cool down completely.
3. 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 DATA**

Voltage : 220-240V~ 50/60Hz

Power : 1400W

**SUGGESTED RECIPE**

**Pastries**

You can use any commercially available pastry that can be purchased in the supermarket such as short crust and puff pastry. For best results 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 it 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.

**Bacon & Mushroom Pie**

- Ingredients for Filling
- 20g butter
  - 250g sliced mushrooms
  - 100g diced bacon
  - 1 tablespoon plain flour
  - 1/2 cup skim milk
  - 1/3 cup parmesan cheese

**Method**

1. 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 5-8 minutes.

**Pepper Steak & Onion Pie**

- Ingredients for Filling
- 200g of beef or lamb steak chopped into 1 cm cubes
  - 2 tablespoon 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. 5-10 mins.
  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 5-8 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 Chili 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 chili 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 5-8 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 8-10 minutes. Unplug the pie maker. Leave the pies in the pie maker and leave for about 3 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 10 minutes. Unplug the pie maker and then leave for 3 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 5-8 minutes.

**Peaches & Cream Pie**

Ingredients for Filling

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

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**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 5-8 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 10 minutes or until golden.

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**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 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.

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