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Family Pie Maker KAFMPIEMKRA Quick Start Guide



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Safety & Warnings

1. Please read these instructions in full before using the product. Keep these instructions, the warranty card, invoice and original packaging.
2. Do not allow children to play with the product or use it unsupervised. them unsupervised with the device. Consequently, when selecting the location for your device, do so in such a way that children do not have access to the device. Ensure cables are not allowed to overhang or pose a tripping hazard.
3. Unplug the product from the mains power supply before cleaning and when it is not in use.
4. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
5. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
6. Make sure that the power cord and plug do not come into contact with water.
7. Never use the appliance outdoors.
8. Place the appliance on a flat, stable heat-resistant and splash-proof surface where it cannot fall.
9. Make sure that your hands are dry when you touch the appliance, the power cord or the plug.
10. The 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 and supervised.
11. Keep the appliance and its cord out of reach of children less than 8 years.
12. Warning: This electrical appliance contains a heating function. Surfaces, also different than the functional surfaces, can develop high temperatures. Since temperatures are differently perceived by different persons, this equipment shall be used with CAUTION. The equipment shall be touch only at intended handles and gripping surfaces and use heat protection like gloves or similar. Surfaces other than intended gripping surfaces shall get sufficiently time to the cool down before getting touched.
13. When the symbol  is used, it means "Caution: Hot surface".

Additional Safety Information

Note: This appliance is rated 1200 watts and should be the only appliance operating on the circuit. The plug must be plugged into an outlet which is properly installed.

Warning: A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. If it is necessary to use an extension cord, its marked rating of the extension cord must be equal to or greater than the rating of this appliance. The electrical rating is listed on the bottom of this unit.

Overview



A	Power ON light
B	Ready Light
C	Locking Latch
D	Handle
E	Pie Moulds
F	Reversible Pastry Cutter Your pastry cutter is double sided to cut both the top and bottom of your pie crusts. Use the small side for cutting pie tops (puff pastry dough recommended) and the large side for pie bottoms (standard pie crust)

Operation

Before First Use

1. Carefully unpack your pie maker. Remove all packaging materials.
2. Place the appliance on a flat, level surface close to a wall outlet. Open the pie maker lid.
3. Wipe the cooking plates with a damp cloth so that they are clean.
4. Wipe the outside of the housing with a soft damp cloth. NEVER immerse the power cord and plug in water or any other liquid.
5. Close the appliance.
6. Plug into the wall outlet and pre-heat for 10 minutes.

It is normal to observe some smoking coming from your Pie Maker during this initial phase.

Season the cooking plates with vegetable oil and rub off excess with a paper towel. There is no need to season the plates again.

Using Your Smart Pie Maker

Place the pie maker on a stable, level surface. Close the cover and connect to a power outlet. The red light will illuminate, indicating that the appliance is powered on and preheating. In approximately 3- 8 minutes, the green light will illuminate, indicating the appliance is preheated and ready for use. The green light will cycle on and off during the cooking process, indicating that the correct temperature is being maintained. Always keep the cover closed when preheating or in between uses.

Cakes & Muffins

1. If making cakes and muffins, fill the mould directly with approx. 2/3rds full unless the recipe states otherwise. Close the cover and press the locking latch in until it clicks.
2. Set a timer for the specified time as indicated in your recipe.
3. When the cooking time is complete, unplug the pie maker from the outlet. Pull the locking latch up from the bottom and carefully lift the lid. If you need additional browning, simply close the lid and set the timer to the desired additional time.
4. Carefully remove the cake or muffin from the mould by using a nylon or wooden spatula. Do not use metal utensils or the non-stick surface may be damaged.

Pies & Tarts

1. If making pies and tarts use the Reversible Pie Cutter to make the moulds. The larger side is for the pie bottom and the smaller for the pie top. The slits in the mould bottom allow you to overlap the dough for a better fit in the mould.
2. Unless the recipe states otherwise it is recommended using puff pastry dough for the tops and standard pie dough for the bottom. If using store brought dough you can find puff pastry dough in the freezer section of your supermarket. Pie dough is usually found in the refrigerated section with muffins and cookies.
3. Open the pie maker and place the large bottom dough over the pie mould. Add your fillings according to the recipe instructions and the weight of the fillings will cause the dough to drop down into the mould. You can also use the bottom of a ladle to gently press the dough into the mould being careful not to tear the dough. Warning! Surfaces are hot. Never touch the cooking surface directly with your fingers.
4. If your recipe calls for a top, place the moulded dough top over the filled mould and close the cover. Press the locking latch in until you hear a click indicating that it is locked.
5. Set a timer for the specified time as indicated in your recipe. You will notice the green ready light will cycle on and off during the cooking process indicating that the correct temperature is being maintained.
6. When the cooking time is complete unplug the pie maker from the wall outlet. Pull the locking latch up from the bottom and carefully lift the lid. If you need additional browning simply close the lid and set the timer to the desired time.
7. Carefully remove the pie from the mould by using a nylon or wooden spatula. Do not use metal utensils to avoid damaging the non-stick surface.

Helpful Hints

- Use puff pastry dough as opposed to pie dough for pie tops.
- You can store unused moulded pie crust in the freezer by simply adding baking paper in between layers and storing in a plastic freezer bag. Remove excess air from bag before freezing.
- Ensure you do not use too much or too little filling (as a guide, 2/3rd full for cakes and batter and 3/4 full for pies) or the top of the pie will not contact the heating plate and will not brown as well.
- The pie maker cooks pies within approximately 10 minutes and so will not cook raw fruit fillings or proteins for pies. Pre-cook or use pre-prepared fillings.

Cleaning & Care

Other than the cleaning mentioned in this manual, no other servicing or maintenance of this appliance is required. Repairs, if necessary must be performed by an authorized service centre.

Caution: Do not immerse the appliance, cord or plug in water.

Before cleaning and when finished using your appliance, unplug power cord from the wall outlet and allow to completely cool. In order to prevent food residue build-up clean your pie maker after each use.

Wipe the inside and the wells of your pie maker with a clean, soapy sponge or cloth. Remove soapy residue with a damp cloth and dry thoroughly. To remove stubborn stains use a nylon brush or other utensil safe for non-stick surfaces. Do not use steel wool or scouring pads. Do not use abrasive cleansers. Wipe the exterior with a clean, damp cloth. Clean the pastry cutter in warm soapy water, do not place the pastry cutter in the dishwasher.

Disposal



This marking indicates that this appliance should not be disposed with other house-hold wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources.

User manual is subject to change without notice. For the latest version of your user manual, please visit <https://www.kogan.com/usermanuals/>

CHICKEN POT

FAMILY PIE MAKER-RECIPE

BOOK

KAFMPIEMKRA



Servings: 4

Ingredients

- 2 tablespoon unsalted butter
- 3 tablespoon all purpose flour
- 2/3 cup whole milk
- Kosher salt and fresh pepper to taste
- 1 teaspoon powdered chicken base
- 1/2 teaspoon yellow mustard
- 1 small yellow onion, chopped 1 large carrot, diced
- 1/2 cup frozen peas, thawed 1 small rib celery, diced
- 2 cups leftover rotisserie chicken, diced
- 1 circle prepared piecrust, cut with large size cutter
- 1 circle prepared puff pastry (thawed) dough cut with smaller cutter

CRISPY TUNA CASSEROLE PIE

Steps:

- In a saucepan set over medium heat,

combine the butter and flour.

- Whisk until flour is incorporated, then stir in the milk.
- Whisk until smooth and bubbly.
- Season with salt, pepper and chicken base.
- Add remaining ingredients except for crusts and cook until bubbly.
- Preheat pie maker until ready light comes on.
- Carefully press larger piecrust into well.
- Pour chicken mixture into wells.
- Top with smaller puff pastry round.
- Close lid and cook for 10-15 minutes or until well browned.
- Carefully remove and cool for a few minutes before serving.



Servings: 4

Ingredients

- 1 1/2 cups leftover mashed potatoes
- 1 cup canned French fried onion rings
- 1 can (5.5 oz size) tuna fish drained
- 2 large eggs
- 2 green onions, chopped
- 1 rib celery, chopped
- 4 tablespoons Parmesan cheese

Kosher salt and fresh pepper to taste
4 tablespoons bread crumbs, cracker crumbs or panko

Steps:

- Preheat pie maker until ready light comes on.
- Combine all but breadcrumbs in a bowl till thoroughly mixed.
- Divide half of the breadcrumbs in bottom of the well.
- Divide tuna mixture over the top of this.
- Top with remaining crumbs.
- Close pie maker and cook for 10 minutes or until well browned.
- Carefully tip on to a plate and cool for a few minutes before serving.

FRENCH PEACH PIE

You can substitute the tuna for ham, leftover cooked ground beef, turkey, tofu or more vegetables. This is a great way to use up leftovers.



Servings: 4-6

Ingredients

- 1 tablespoon unsalted butter
- 2 teaspoons fresh lemon juice
- 3/4 cup granulated sugar
- A small pinch of kosher salt
- 7 ripe peaches, about 5 ounces each, diced 9

4 tablespoons cornstarch
1 circle prepared pie dough, cut with larger cutter
1 circle prepared puff pastry (thawed) cut with smaller cutter

Steps:

- In a large skillet, set over medium high heat to combine the butter and sugar.
- Add the lemon juice, salt, peaches and cornstarch and stir until boiling.
- Remove when mixture is thick.
- Preheat pie maker till ready light turns on.
- Place a piecrust circle over each well and carefully press it into place.
- Measure 3/4 cup of peach mixture into each well.
- Top with a puff pastry circle.
- Close lid and cook for 7-9 minutes or until crust is well browned.
- Carefully remove by tipping pie onto plate and cool a bit before serving.

HOMEMADE APPLE PIE



Servings: 4-6

Ingredients

- 2 tablespoons unsalted butter
- 2 1/3 cup granulated sugar
- 4 Granny Smith apples, peeled and chopped
- 2 teaspoons fresh lemon juice
- 3 tablespoons all purpose flour
- 1 teaspoon ground cinnamon
- 1 circle prepared pie dough, cut with larger cutter
- 1 circle puff pastry (thawed), cut with smaller cutter

Steps:

- In a skillet, set over medium high heat to combine the butter and sugar.
- Cook until fragrant and the mixture begin to turn amber in colour.
- Quickly add the apples and stir until apples release some of their liquid.
- Whisk in the lemon juice, flour and cinnamon and whisk fast to prevent lumps.
- Cook until flour thickens the juices.
- Preheat pie maker until ready light turns on.
- Place pie dough circle over well and press into place.
- Pour in apple filling.

- Top with puff pastry circle.
- Close pie maker and cook for 10-15 minutes or until crust is well browned.
- Carefully remove by tipping onto a plate and cool for a few minutes before serving.

Tips:

You can make pear pies by substituting fragrant pears for the apples. Bosc and Bartlett pears are nice for this.

HOMEMADE CHERRY PIE



Servings: 4-6

Ingredients

2 tablespoons unsalted butter

1/2 cup granulated sugar

3 cups tart red cherries, pitted

2 teaspoons fresh lemon juice

3 tablespoons all purpose flour

1 circle prepared pie dough, cut with larger cutter

1 circle puff pastry (thawed), cut with smaller cutter

Steps:

- In a skillet, set over medium high heat to combine the butter and sugar.
- Cook until fragrant and the mixture begin to turn amber in colour.
- Quickly add the cherries and stir until they release some of their liquid.
- Whisk in the lemon juice, flour and whisk fast to prevent lumps.
- Cook until flour thickens the juices.
- Preheat pie maker until ready light turns on.
- Place pie dough circle over well and press into place.
- Pour in filling.
- Top with puff pastry circle.
- Close pie maker and cook for 10-15 minutes or until crust is well browned.
- Carefully remove by tipping onto a plate and cool for a few minutes before serving.

PEAN



Servings: 4-6

Ingredients

1/4 cup dark corn syrup

1/2 cup light brown sugar, packed

2 tablespoons unsalted butter, melted
3 tablespoons all purpose flour
1 large egg
4 large egg yolks
1/2 teaspoon vanilla extract
1 1/2 cups pecans, toasted and chopped
1 circle prepared pie dough, cut with larger cutter

Steps:

- In a small bowl stir together the pie ingredients until incorporated.
- Place pie dough circle in well of cold pie maker and press into place.
- Pour the pecan mixture over the crust and close pie maker.
- Plug it in and cook for 12-18 minutes or until crust become brown and mixture is set.
- Carefully remove pie and cool for several minutes before serving.

SPINACH AND FETA PIE



Servings: 4-6

Ingredients

6 sheets phyllo dough, thawed
4 tablespoons unsalted butter, divided

4 cups fresh baby spinach
1/2 cup yellow onion, chopped
2 cloves garlic, chopped
1/4 cup heavy cream
1/2 cup crumbled Feta cheese
4 tablespoons pine nuts, toasted
2 teaspoons red wine vinegar
Kosher salt and fresh pepper to taste

Steps:

- Brush each sheet of phyllo with some of the butter and stack on top of each other.
- Use larger cutter to cut bottom crust; cover and set aside.
- In a large skillet, set over medium high heat and add remaining butter.
- Add spinach and stir until wilted.
- Add remaining ingredients and cook until bubbly.
- Preheat pie maker.
- Carefully place circle of layered phyllo over well.
- Press into place with a spatula.
- Pour filling over phyllo and smooth top.
- Close pie maker and cook for 10-15 minutes or until pastry edges are brown.
- Open pie maker and carefully remove pie to a plate by tipping.
- Allow to cool for a few minutes before serving.

Need more information?

This is a Quick Start Guide and while we hope that this has given you the assistance needed for a simple set-up, a full user guide outlining all of this product's instructions and features can be found online at help.kogan.com

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