

Relish

Pie Maker User Manual



Model No.: GH-118
Item No.: 900409
Rev 3

READ AND SAVE THESE INSTRUCTIONS

Note: The specifications and/or components of this appliance are subject to change without prior notice.

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1 Important Safety Instructions

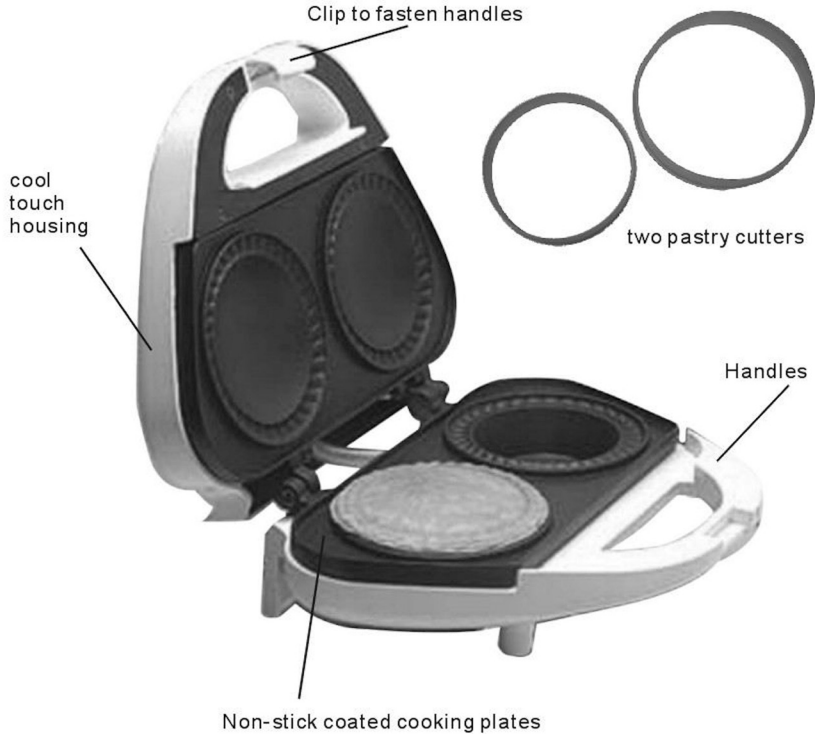
WARNING Before using your appliance, please read all instructions.

- Check if the rated voltage of the appliance is compatible with the local power system. Confirm if all the attachments are included in the package, otherwise contact the responsible vendor.
- Children should be supervised to ensure that they do not play with the appliance
- 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 instruction concerning use of the appliance by a person responsible for their safety.
- Use this appliance only for its intended uses as described in manual. Do not use corrosive chemicals or vapours with this appliance
- Unplug from electrical outlet when not in use, or cleaning. To unplug, grasp the plug and pull from power outlet. Never pull cord.
- To avoid risk of electrical shock, do not put the appliance in water or liquid.
- Never carry the appliance by the cord.
- The use of attachments not recommended or sold by the manufacturer may cause electric shock or injury.
- Do not operate the appliance with a damaged cord or plug. 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.
- Do not operate any appliance if the appliance malfunctions, is dropped or damaged in any manner. Return appliance to the nearest authorised service agent or similarly qualified person for a thorough examination, repair, electrical or mechanical adjustment.
- Do not reach for an appliance that has fallen into water. Switch 'OFF' at the power point and unplug immediately.
- Do not use this appliance outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not operate or place any part of this appliance on or near any hot surfaces, such as a gas or electric burner, or in a heated oven.

- Do not use an appliance for other than its intended use.
- Do not attempt to repair or disassemble the appliance. There are no user serviceable parts.
- This product has not been designed for any uses other than those specified in this booklet.
- Do not use this appliance with an extension lead.
- Do not move this appliance when it is in operation.
- Ensure the packaging of this appliance is disposed of properly. Keep plastic bags away from babies and children.
- Avoid using on metal surfaces e.g. sink.
- This product should not be used in the immediate vicinity of water, such as a bathtub, washbowls, swimming pool etc. where the likelihood of immersion or splashing could occur.
- Ensure the power cord is kept away from the cooking plates when in use.
- Do not leave the appliance unattended when switched on.
- This grill may generate steam from between the grill plates while cooking and when the top plate is opened. Take care to prevent injury.
- Take care when removing food from the grill
- When using the grill, ensure that there is sufficient air space above and all sides for air circulation.
- This product is intended for normal domestic/household use only.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- The temperature of accessible surfaces may be high when the appliance is operating. Avoid touching hot surfaces, use handles and knobs.
- No liability can be accepted for any damage caused by non-compliance with these instructions or any other improper use or mishandling of appliance.

READ AND SAVE THESE INSTRUCTIONS

2 Components



3 Operating Instruction

Note: When using the appliance for the first time, the unit will emit a fine smoke.

This is no cause for alarm and is caused by the initial heating of the elements.

- Remove all packaging from the appliance before use.
- Check that the cooking plates are free from dust. Wipe the surface of the plates with a damp cloth and dry with a cloth or kitchen towel.
- Before using your appliance for the first time, the non-stick plates must be seasoned during the preheating time to protect the non-stick surface.

Note: For the first use **ONLY**, season the plates by applying a thin coat of cooking oil, butter or margarine to the cooking surfaces and rub in with a paper towel. Exercise care, as the cooking plates will be hot.

- Unroll the power cable completely before plugging it in.
- Place the appliance on a flat level surface.
- Insert the plug into the powerpoint and switch on.
- Close the lid and heat up the plates until the Red indicator light goes out indicating the appliance has reached temperature and is now ready for use.

3.1 Making Pies

- Prepare the Pie Pastry (Pre Made Puff Pastry from your local supermarket is quick and easy) and using the two circle cutters provided, cut two circles of each size out of the pastry.
- Prepare you filling. This can be left over's from the night before, tinned stew, etc. Other than the recipe in this manual, you can search the internet for variations which you may like to try.
- Put the mains plug into the wall socket and switch on.
- Wait until the Red indicator goes out at which time, the appliance is at the correct temperature for use.
- Taking extreme care not to burn yourself, open the lid of the pie maker and place a large pastry circle over each Pie Mould.
- Gently push the pastry down into the mould ensuring a Lip of Pastry is left on the top surface.
- With the use of a teaspoon spoon, scoop enough filling to fill the pastry leaving approximately 3mm from the top. Repeat for the other mould.

DO NOT Over Fill as this will make a mess and the pie will not turn out correctly.

Note: Always cook two pies at the same time.

- Using the smaller circles of pastry, cover the Pie.
- Lower the upper cooking plate.
- After approximately 8 - 10 minutes, open the appliance and check whether the Pie Pastry is sufficiently 'brown'.

Note: The cooking time required to obtain a crisp brown pie depends on the type of pastry and filling used.

- When the Pies are ready, open the lid and carefully remove with the help of a wooden spatula. Always use heat-resistant plastic utensils or wooden utensils. Do not use metal utensils which may damage the anti-stick surface of the plates.
- If making more Pies, close the lid to preserve the heat until ready to cook the next Pies, otherwise, remove the plug from the wall socket and allow to cool down before cleaning and storing.

Note: During cooking, the Red indicator light may cycle on and off indicating the appliance is maintaining the correct temperature.

This appliance has a carrying handle at the front to facilitate comfortable transport. Do Not Carry by the cord.

The appliance may generate steam from between the cooking plates while cooking and when the top plate is opened. Take care to prevent injury.

Caution:

If it is difficult to close the lid during use, or the lid starts to lift up, it means that there is too much filling added.

Do not push down on the lid otherwise you may damage the appliance.

When removing the Pies from the Pie maker, do not use a sharp or metal utensil, (e.g. knife, fork, Spoon etc.), use a heat-resistant plastic or wooden utensil to prevent permanent damage to the Non Stick Surface.

4 Recipes

4.1 Chicken Curry Pie – Makes 6 pies

350g chicken breast fillets (cut into small cubes)
1 diced potato
1 small finely chopped onion
1 tablespoon butter
1 ½ teaspoons curry powder
125ml water
1 tablespoon cornflour
Salt & pepper for seasoning

- Melt butter in saucepan
- Add onion and brown
- Mix in chicken, potato, curry powder and half the water
- Cook for 10-15 minutes or until the potatoes soften
- Mix the cornflour with the remaining water and add to the cooked ingredients
- Continue to simmer until sauce thickens
- Add seasoning then allow to cool
- Prepare the shortcrust or puff pastry by using the cutters provided
- Place larger pastry circle in base of pie maker
- Fill approximately 80g of mixture into the pie maker
- Cover with the smaller pastry circle
- Close lid and cook for 6-8 minutes or until golden brown

4.2 Mince Pie – Makes 6 pies

500g beef mince
1 small finely chopped onion
75g tomato sauce
½ teaspoon Worcester sauce
125ml water
1 teaspoon all spice
1 tablespoon cornflour
Salt & Pepper for seasoning

- Brown onion in saucepan
- Add the mince and cook until browned
- Add in sauces, spice, seasoning and half the water
- Simmer for 10 minutes

- Mix the cornflour with the remaining water and add to the cooked ingredients
- Continue to simmer until sauce thickens
- Switch off and allow to cool
- Prepare the shortcrust or puff pastry by using the cutters provided
- Place larger pastry circle in base of pie maker
- Fill approximately 80g of mixture into the pie maker
- Cover with smaller pastry circle
- Close lid and cook for 6-8 minutes or until golden brown

4.3 Chicken and Mushroom Pie – Makes 6 pies

350g chicken breast fillets (cut into small cubes)

4 large Mushrooms

1 small finely chopped onion

1 tablespoon butter

125ml water

1 tablespoon cornflour

Salt & pepper for seasoning

- Melt butter in saucepan
- Add onion and brown
- Mix in chicken, mushroom and half the water
- Cook for approximately 8 minutes
- Mix the cornflour with the remaining water and add to the cooked ingredients
- Continue to simmer until sauce thickens
- Add seasoning then allow to cool
- Prepare the shortcrust or puff pastry by using the cutters provided
- Place larger pastry circle in base of pie maker
- Fill approximately 80g of mixture into the pie maker
- Cover with smaller pastry circle
- Close lid and cook for 6-8 minutes or until golden brown

4.4 Vegetarian Pie – Makes 6-8 pies

1 diced carrot
1 diced potato
125g frozen peas
1 diced zucchini
1 small finely chopped onion
1 tablespoon mixed herbs
1 tablespoon butter
125ml water
1 tablespoon cornflour
Salt & pepper for seasoning

- Melt butter in saucepan
- Add onion and brown
- Mix in carrot, potato, peas, zucchini, herbs and half the water
- Cook for 10-15 minutes or until the potatoes soften
- Mix the cornflour with the remaining water and add to the cooked ingredients
- Continue to simmer until sauce thickens
- Add seasoning then allow to cool
- Prepare the shortcrust or puff pastry by using the cutters provided
- Place larger pastry circle in base of pie maker
- Fill approximately 80g of mixture into the pie maker
- Cover with smaller pastry circle
- Close lid and cook for 6-8 minutes or until golden brown

4.5 Breakfast Pie – Makes 4 pies

4 rashers of bacon chopped
4 large eggs
100ml full cream milk
Salt & pepper for seasoning

- Beat egg and milk and add bacon
- Prepare the shortcrust or puff pastry by using the cutters provided
- Place larger pastry circle in base of pie maker
- Pour in $\frac{1}{4}$ of the mixture to each pie
- Cover with smaller pastry circle
- Close lid and cook for 6-8 minutes or until golden brown

4.6 Apple Pie – Makes 6 Pies

3 apples – peeled and diced
4 tablespoons brown sugar
2 tablespoons lemon juice
¼ teaspoon lemon rind
½ teaspoon cinnamon powder
2 tablespoons water

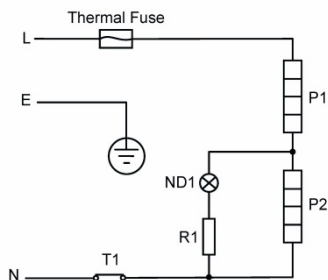
- Combine all ingredients into a saucepan and cook until apples soften
- Remove from stove and allow to cool
- Prepare the shortcrust or puff pastry by using the cutters provided
- Place larger pastry circle in base of pie maker
- Fill approximately 80g of mixture into the pie maker
- Cover with smaller pastry circle
- Close lid and cook for 6-8 minutes or until golden brown

4.7 Apricot Pie – Makes 6 Pies

350g canned apricot (diced)
4 tablespoons brown sugar
2 tablespoons lemon juice
¼ teaspoon lemon rind
2 tablespoons water

- Combine all ingredients into a saucepan and cook until apples soften
- Remove from stove and allow to cool
- Prepare the shortcrust or puff pastry by using the cutters provided
- Place larger pastry circle in base of pie maker
- Fill approximately 80g of mixture into the pie maker
- Cover with smaller pastry circle
- Close lid and cook for 6-8 minutes or until golden brown

5 Schematic Wiring Diagram



6 Care Of Your Product

- After use and before cleaning, remove the plug and wait for the appliance to cool.
- Wipe the inside and edges of the heating plates with absorbent paper towel or a soft cloth.
- Should any filling be difficult to remove, pour a little water into the moulds and let soak for 1-2 minutes then wipe off after the filling has softened.
- Wipe the outside with a slightly moistened cloth ensuring that no moisture, oil or grease enter inside the appliance.
- Do not clean the inside or outside with any abrasive cleaner, scouring pad or steel wool as this will damage and scratch the Non-Stick Plates.
- Do not wash the appliance in the Dishwasher.
- Do Not Immerse the appliance in water.
- Do not use spray-on cleaners, as this will affect the performance of the Non-Stick surface on the cooking plates.

DO NOT IMMERSE IN WATER OR ANY LIQUID

7 Service

CAUTION. To reduce the risk of electric shock, do not disassemble the appliance. No user serviceable parts inside.

Do not operate the product with a damaged cord or plug, or after the product malfunctions, or appears damaged in any way. Return the complete product to the place of purchase for inspection, repair or replacement.

In some products, the replacement by the user of the flexible cord is not intended. Special tools may be required to disassemble the product or replace the cord. Return the complete product to the place of purchase for inspection, repair or replacement.

8 Farmers 2 Year Relish Replacement Warranty

Your Relish product is covered by a replacement warranty for a period of two years from the date of purchase from The Farmers Trading Company Ltd. During the warranty period, Farmers warrants to the original purchaser of this Relish product that the product will be free from defects in materials or workmanship. If your Relish product fails to operate satisfactorily, please return it to a Farmers store. You must supply proof of purchase from Farmers with all warranty claims.

The replacement warranty does not cover:

- Normal wear and tear
- Minor or cosmetic defects that do not affect the functioning of the product
- Damage
- Unreasonable use or use to an unreasonable extent

This warranty becomes invalid if we reasonably believe that the product has been damaged, subjected to unreasonable use, misused, abused, incorrectly installed, tampered with, connected to an electrical supply not corresponding with the name plate specification, or subjected to power surges.

This warranty does not limit or affect any rights a domestic purchaser may have under the Consumer Guarantees Act 1993. If you use this product for the purposes of a business, then to the greatest extent permitted by law, our maximum obligation to you will be limited to the replacement of the product within the warranty period.

If this product is no longer available, your Relish product will be replaced by an equivalent product with similar specifications.

DANGER: For your safety, you must not tamper with this Relish product. Do not open the product. Do not attempt to service the product. This product contains no user serviceable components.

Important: Please retain this warranty card and your proof of purchase from Farmers

Name:

Address:

Date of purchase:

Name of product:

Model No.:

For customer service and product information in New Zealand please contact

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