

smith+nobel 



FAMILY PIE MAKER

Model Number SNFPM

INSTRUCTION MANUAL

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Important Safety and General Instructions



Read all instructions thoroughly before first use, even if you are familiar with this type of product. The safety precautions mentioned in this manual reduce the risk of burns, fire, electric shock and injury when correctly followed. Keep this manual in a safe place for future reference, along with the completed warranty card, purchase receipt and packaging. If applicable, pass these instructions on to the next owner of this appliance.

⚠ WARNING - This signal term indicates a moderate risk, which, if not avoided, may result in death or severe injury.

⚠ CAUTION - This signal term indicates a low risk, which, if not avoided, may result in minor or moderate injury.

NOTE - This signal term warns you of potential damage.

When using electrical appliances, to reduce the risk of personal injury or damage to property, basic safety precautions must be observed, including the following:

- **Limited to household use only:** This appliance is intended for and limited to household use only. Do not use it outdoors, where aerosol (spray) products are being used or where oxygen is being administered.
- **Intended purpose:** Do not use this appliance for anything other than its intended purpose, and only use it as described in this manual.
- **Accessories:** Do not use any accessories with this appliance that are not supplied or specifically recommended.
- Never use any accessories or parts not included with the appliance.
- Do not spray water directly on to equipment containing electrical components.
- No naked flame sources, such as candles, should be placed near the product.
- The voltage indicated on the rating plate must correspond to the supply voltage.

⚠ WARNING: Do not operate in areas where petrol, paint or other flammable liquids are used or stored.

⚠ CAUTION: This appliance heats up whilst in use. To avoid burns, do not let bare skin touch hot surfaces.

- Switch off the appliance, remove the plug from the wall socket and allow to cool completely before moving.
- Never use this appliance below wall cupboards or shelving.

⚠ CAUTION: Never use wet hands to touch the mains plug.

- Do not operate with the cord coiled up as a build-up of heat may occur.
- Do not remove the plug from the wall socket until the appliance has been switched off.
- Always unplug the appliance when not in use.
- Do not allow the cord to come in contact with heated surfaces during operation.
- Do not allow the power cord to hang over the edge of a table or bench top or touch any hot or sharp surfaces.
- Never wrap the cord tightly around the appliance. Do not put any stress on the cord where it enters the appliance as this could cause it to fray and break.

⚠ WARNING: Do not use this appliance near an open window as rain may cause electric shock.

- Do not use this appliance outdoors or on a damp floor.
- Do not use the appliance for any other purpose than its intended use.
- Do not use this appliance with a damaged cord or plug, after a malfunction or if it has been dropped or damaged in any manner.
- **NOTE:** This appliance is to be used by adults. 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. Children should be supervised to ensure that they do not play with the appliance. **Children can become trapped in the packing film when playing and suffocate.**
- Do not allow children to play with the device or the packing film. Danger of suffocation.
- Never let children use electrical equipment unsupervised.
- Do not place the appliance on or near a flammable or hot object.
- Some appliances are 'sealed' using tamper-proof screws to avoid tampering/maintenance by unskilled or unqualified person and also for safety reasons.
- Do not use chemical, steel wool or abrasive cleaners to clean the outside of the appliance as these will scratch the stainless steel surface.
- Always disconnect the appliance from the wall socket and allow to cool down before cleaning.
- Do not store the appliance whilst it is still hot.
- Do not use this appliance in the immediate surroundings of a bath, shower or swimming pool.

⚠ WARNING: Do not cover the appliance when it is in operation or storage.

- **NOTE:** The first time the appliance is used a slight odour may develop. This is entirely harmless and will soon dissipate. Ensure there is adequate ventilation when using the appliance.
- Do not operate the appliance near curtains, blinds, drapes or in the bathroom.
- To disconnect, grip the plug and pull it from the wall outlet. Never pull by the cord.
- This product is for household use only; it is not intended for commercial use.

⚠ CAUTION: Modifications to the appliance by the user/s may cause damage to property or persons and will be deemed as not in accordance with the instruction manual and no liability for damage will be accepted by the manufacturer.

⚠ WARNING: 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.

Oversize foods, metal foil packages, metal implements or utensils must not be inserted in the toaster as they may involve a risk of fire or electric shock.

⚠ CAUTION: HOT SURFACE! The surfaces are likely to get hot during use.

⚠ WARNING:

- To reduce the risk of electric shock, do not immerse or expose the product, flexible cord or plug to rain, moisture or any liquid.
- Do not use the product near baths, basins or other vessels containing water or other liquids, or when standing in or on damp or wet surfaces.
- In the event where the appliance is dropped into water, turn off the power at the power outlet and remove the plug immediately.
DO NOT REACH INTO THE WATER TO RETRIEVE IT UNTIL IT HAS BEEN DISCONNECTED FROM THE POWER OUTLET.
- It is important to note that the appliance will have to be inspected by a qualified technician before using it again.

Parts List and Accessories



1. Ready indicator light
2. Power indicator light
3. Cool touch handle
4. Locking latch
5. Non-stick baking plates
6. Pastry cutter

Introduction

Before using your Family Pie Maker for the first time

Getting Started

Carefully unpack the family pie maker and remove any packaging. Place the unit on a level, dry and heat resistant surface ready to use. Ensure to read all instructions carefully and keep them for future use.

1. Wipe the non-stick baking plates (5) with a damp cloth, not wet, so they are clean and free of any manufacturing oils that may be left on the surface.

NOTE: Do not use any abrasive cleaners as these may scratch the non-stick baking plates (5).

2. The non-stick baking plates (5) need to be conditioned and seasoned. Wipe a small amount of butter or margarine onto the non-stick baking plates (5) with a paper towel. Wipe off any excess.

3. Your family pie maker is now ready to use.

NOTE: The first time the family pie maker is used a slight odour may develop. This is entirely harmless and will soon dissipate. Ensure there is adequate ventilation when using the family pie maker.

Using the Family Pie Maker

- Plug the appliance into the wall socket and switch the power ON at the wall. The red indicator light (2) will illuminate.
- Pre-heat the pie maker for 5 minutes until the green indicator light illuminates (1). Use caution as the family pie maker will be hot!
- To cut the pastry base, use the included pastry cutter (6) to cut a circle. The pastry lid will need to be smaller than the base. Use the other side of the pastry cutter (6) to cut the pastry for the lid of the pie.
- Place the pastry base into your pie maker.

⚠ CAUTION: The family pie maker will be hot, extreme caution must be used when placing the pastry for the bottom of the pie into the pie maker. Only touch the pastry, not the pie maker.

- Ensure the fillings are pre-cooked, particularly if you are using fresh meat or vegetable ingredients. Ensure all ingredients are cut into small pieces to allow them to heat through.

NOTE: Canned food can be used without pre-cooking.

NOTE: Do not use liquid ingredients only as this will make the base of the pie soggy. Ingredients such as sauces, gravies and custard should be combined with solid ingredients.

NOTE: Do not insert hot ingredients into the pie maker as this will make the pie base soggy. The pie maker will heat the ingredients.

- Spoon the desired filling into the hollow of the pastry base.
- 2 metric cups (250ml) is a good indication of how much filling is required.

CAUTION: Do not overfill! Overfilling of pies or an excess of liquid ingredients may result in the pie maker overflowing. Pie filling is hot and can scald.

- Place the pastry lid on top of the pie and close the lid of the family pie maker.
- The cooking time will be approximately 15-18 minutes if the appliance has been pre-heated for 5 minutes. Use extreme caution when placing the pastry base in the family pie maker as it will be hot.
- After the required cooking time, carefully lift the lid to see if further cooking is required. If further browning is required, close the lid and cook for a further 2 minutes.
- After use, turn the power off at the power outlet and unplug the family pie maker from the main power supply. Do not pull on the cord – grasp the plug to remove.
- Use a plastic or wooden spatula to remove the pie so as to not damage the non-stick baking plates (5).

CAUTION: The pie will be hot; take care when removing the cooked pie from the family pie maker.

Helpful Hints and Tips

- Do not use short cut pastry for the pie top. We recommend using a puff pastry for the pie top. You can find puff pastry sheets in the freezer section of your local supermarket or you can make your own dough.
- Pre-made pie dough can be found in the refrigerated section of your supermarket, usually where the refrigerated cookie dough and biscuits are located.
- For pre-made pie crust, unroll onto a piece of baking paper. Using the large side of the pastry cutter, cut the pastry for the bottom of the pie as close to the edge of the pie crust as possible. Take the remaining section of pastry and flip the pastry cutter to cut out the pastry for the top of the pie.
- You can store unused pie crust in the freezer by simply using baking paper in-between layers and storing in a plastic freezer bag. Remove any excess air from the bag before freezing.
- Ensure that your pie contains a sufficient amount of filling. If too little filling, the top of the pie will not make contact with the heating plate and will not brown as well. Too much filling may cause your pie to overflow during the cooking process and prevent the top and bottom pastry from sealing. As a general rule, fillings for pies should be 3/4 full.
- Do not use raw fruit fillings or proteins for pies. Since most pies in your Pie Maker are cooked within 15 minutes, this is not sufficient time to cook fillings. Always pre-cook ingredients before adding them to the pie maker. You can find pre-made pie fillings in the canned fruit section of your local supermarket, or see the recipe section of this manual to make your own!

Recipes

The below recipes and cooking times should be used as a guide only. Times may vary depending on the pastry used, the pie filling and personal preference.

Meat Pie

Ingredients

- 1 tbsp. vegetable oil
- 1 brown onion, halved, finely chopped
- 2 garlic cloves, crushed
- 500g lean beef mince
- 1 carrot, peeled, coarsely grated
- 25g (1/4 cup) powdered gravy
- 250ml (1 cup) boiling water
- 1 sheet ready-rolled shortcrust pastry, thawed
- 1 sheet ready-rolled puff pastry, thawed
- 1 egg, lightly whisked
- Tomato sauce, to serve

Method

1. Heat oil in a medium frying pan over medium heat. Add onion and garlic and cook, stirring, for 2 minutes or until onion softens. Add the mince and cook, stirring with a wooden spoon to break up any lumps, for 5 minutes or until mince changes colour. Add the carrot and stir until well combined.
2. Meanwhile, place gravy powder in a heatproof jug. Add boiling water and whisk with a fork until combined. Add to mince mixture and cook, stirring for 2 minutes or until sauce thickens slightly. Remove from heat. Cover and set aside for 30 minutes to cool.
3. Turn the family pie maker on and allow it to pre heat for 5 minutes. Cut the shortcrust pastry sheet for the base of the pie, using the pastry cutter. Line the pie maker with the pastry. Spoon the cooled mince mixture into the pastry case.
4. Cut the puff pastry sheet for the top of the pie. Top the pie with a pastry top. Brush the top of the pie with an egg wash.
5. Bake in the pie maker for 15-18 minutes or until golden brown. Remove from the pie maker and set aside for 5 minutes to cool.

Serving suggestion: Serve pies with tomato sauce.

Chicken and Vegetable Pie

Ingredients

- 1 sheet frozen shortcrust pastry, thawed
- 1 sheet frozen puff pastry, thawed
- 300ml thickened cream
- 3 eggs
- 1 small BBQ chicken, meat removed and roughly chopped (400g)
- 1 red onion, diced
- 1 small zucchini, sliced 1 cm thick
- 80g sweet potato, peeled and cut into 1cm dice
- 1 small red capsicum, cut into a large dice
- 3/4 cup grated cheddar cheese

Method

1. Turn on the family pie maker and allow to pre heat for 5 minutes.
2. Cut the shortcrust pastry sheet for the base of the pie. Line the family pie maker plate with the base pastry circle.
3. Whisk the cream and eggs together until well combined. Add chicken and vegetables and fold through cheese. Place mixture into the family pie maker.
4. Cut the puff pastry sheet for the top of the pie. Top the pie with a pastry top. Brush the top of the pie with egg wash.
5. Bake in the pie maker for 8-12 minutes or until golden brown. Remove from the pie maker and allow to cool for 5 minutes. Serve hot.

Apple Pie

Ingredients

Pastry

- 1 3/4 cups (260g) plain flour
- 1/2 cup (75g) self-raising flour
- 185g unsalted butter, chilled, cut into small pieces
- 1/3 cup (75g) caster sugar
- 2 eggs
- 1 tablespoon milk
- Caster sugar, to sprinkle

Filling

- 8 large Granny Smith apples
- Juice of 1 lemon
- 45g unsalted butter
- 1/2 cup (110g) caster sugar
- 1 teaspoon ground cinnamon

- 1/4 teaspoon ground cloves

Method

1. Sift flours and a pinch of salt into a large mixing bowl. Add butter and rub lightly into flour with your fingertips. Lift the mixture high above the bowl as you rub, to incorporate air into the pastry and make it lighter. Continue until the mixture resembles fine breadcrumbs, then stir in the sugar. Lightly beat 1 egg with 1 tablespoon chilled water, then drizzle over the flour mixture. Start to bring the dough together by cutting the liquid into the dough with a blunt knife, then form into a smooth ball with your hands, adding a little more water if necessary. Divide dough into two pieces, one slightly larger than the other. Wrap in plastic wrap, and chill for 30 minutes.
2. To make the filling, peel and core the apples, and cut each apple into 8 pieces. Toss immediately with lemon juice in a large bowl, to prevent the apples from turning brown. Place the butter and sugar in a large frypan over a medium-low heat. Once the butter has melted, add apples and spices, then stir through to coat the apples. Cook, stirring occasionally, for 10 minutes or until the apples have softened. Once cooked, set aside to cool.
3. Roll out the larger pastry ball on a floured workbench about 2mm thick. Using the pastry cutter, cut the pastry for the base of the pie. Place the base into the pre-heated family pie maker. Carefully spoon the cooked and cooled filling into the pie base. Roll out the small pastry about 2mm thick. Cut to size using the pastry cutter. Beat the remaining egg with milk, brushing some on the rim of the base. Top with the small pastry.
4. Bake in the family pie maker for 15-18 minutes or until golden brown. Remove from the family pie maker and allow to cool for 5 minutes. Serve hot.

Cleaning and Maintenance

CAUTION: Unplug and allow the appliance to cool down completely before cleaning or maintenance.

- Always use plastic utensils to lift the cooked pie from the family pie maker. Do not use metal utensils as these will scratch the non-stick surface.
- Always turn the power off and unplug from the main power supply before cleaning. Do not pull on the cord – grasp the plug.
- Do not immerse the family pie maker in water or any other liquids.
- Do not use abrasive cleaners or scourers to clean the family pie maker as they will scratch the non-stick baking plates and damage the exterior surface.
- To clean the non-stick baking plates, wipe over the plates with a damp cloth.
- To clean the exterior, wipe with a damp cloth and polish with a soft and dry cloth.
- Store in a cool, dry place.

WARNING: Do not immerse the Unit, Mains Plug or Cord in water or any other liquid.

Troubleshooting Guide

Problem	Solution
The family pie maker is not heating.	Check the red power indicator light is illuminated. Check the appliance is turned on at the mains switch. Check fuse and replace blown fuse if necessary.
The pie is not cooked after 15-18 minutes.	Close the lid and cook for a longer period, checking regularly.
A smell is being emitted from the appliance.	The odour will dissipate and is completely harmless.

Disposal Instructions

CORRECT DISPOSAL OF THIS PRODUCT



This Wheeled Bin symbol indicates that this product should not be disposed of with other household wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable recycling of material resources. Contact your local authority for recycling facilities in your area.

Technical Information

Rated voltage: 220-240~

Rated frequency: 50Hz

Rated Power Output: 1200W

Protection Class: I (This appliance must be earthed)

One Year Warranty Statement

smith+noble appliances are guaranteed from the date of purchase for 1 year against manufacturing defects and abnormal deteriorations when used in accordance with the care and use instructions for normal domestic use. The warranty excludes damage resulting from product misuse or product neglect. Please return at your expense, to a Harris Scarfe store for assessment by a team member. Once approved, a like replacement or refund, may be offered. Please keep your receipt as proof of purchase for this product warranty. The benefits given by this warranty are in addition to other rights and remedies you may have under Australian Consumer law.

This warranty is provided in addition to other rights and remedies you may have under law. 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 for 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.

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