



User Manual

Manual de Instrucciones

Mini Pie Maker

**Máquina para hacer
mini pasteles**

For product questions:
Sunbeam Consumer Service
USA: 1.800.458.8407

www.sunbeam.com

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as Jarden Consumer Solutions.

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doing business as Jarden Consumer Solutions, Boca Raton, Florida 33431.

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Para preguntas sobre los productos llame:
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EE.UU.: 1.800.458.8407

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IMPORTANT SAFEGUARDS

When using an electrical appliance basic safety precautions should always be followed including the following:

1. Read carefully and save all the instructions provided with an appliance. This appliance is not a toy.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock do not immerse cord, plugs or any part in question in water or any other liquid.
4. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, remove plug from wall outlet.
5. Always plug your appliance cord into a power outlet of the voltage (A.C. only) marked on the appliance.
6. 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.
7. Close supervision is necessary when your appliance is being used by children.
8. Never leave an appliance unattended while in use.
9. Do not use an appliance for any purpose other than its intended use.
10. Do not place an appliance on or near a hot gas flame, electric element or on a heated oven. Do not place on top of any other appliance.
11. Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
12. Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam appointed Service Center for examination, repair or adjustment.
13. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
14. Do not use outdoors.
15. Appliances are not intended to be operated by means of an external timer or separate remote control system.
16. This appliance is intended for household use only.
17. Operate the pie maker on a flat surface.
18. Do not place any part of this appliance in a dishwasher.
19. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

THIS UNIT IS INTENDED FOR HOUSEHOLD USE ONLY.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, as a safety feature, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

EXTENSION CORD USE

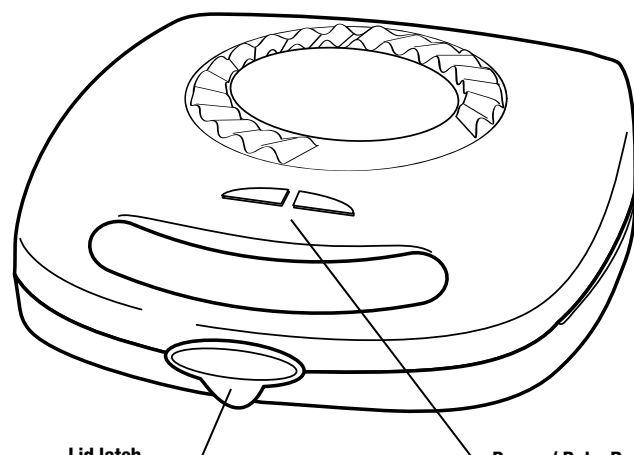
A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a long detachable power-supply cord or extension cord is used, the electrical rating of the cord or extension cord must be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

SAVE THESE INSTRUCTIONS

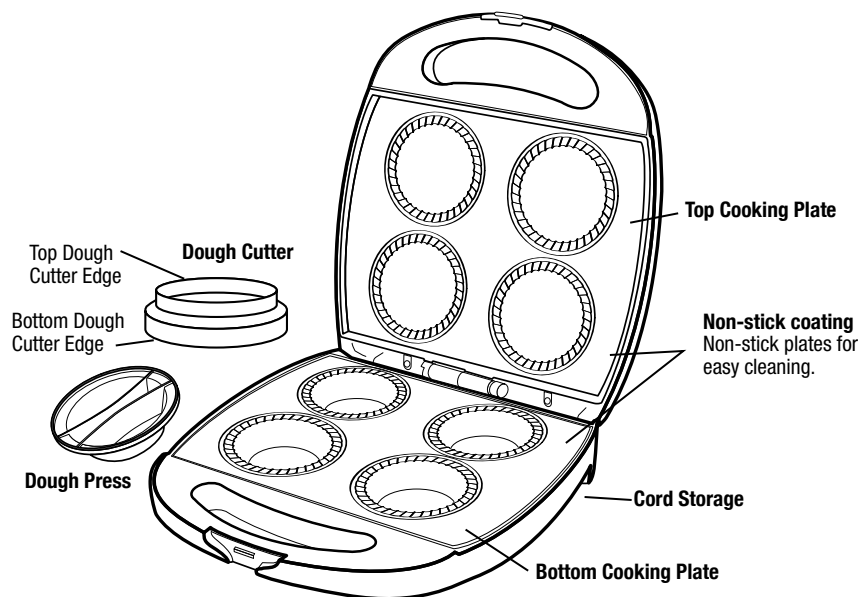
If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

LEARNING ABOUT YOUR MINI PIE MAKER



Lid latch
Holds the pie maker
closed to make 4 pies.

**Power / Bake Ready
Indicators**
Indicates that the pie
maker is on and heating.



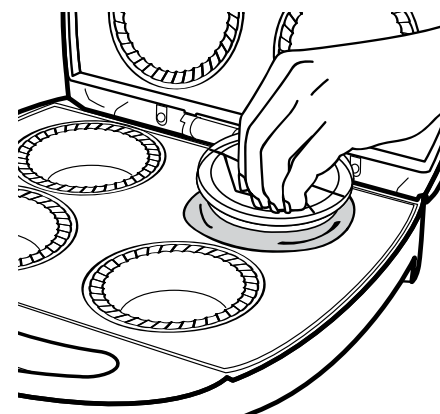
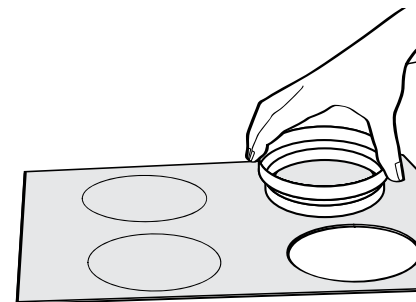
Before Use

Roll out your pie dough to desired thickness ($\frac{1}{8}$ inch recommended) on a flour prepared surface when using a pie dough recipe. If using pre-made (store bought) pie crust dough, simply roll-out or flatten pastry sheets.

NOTE: Dough is easier to work with when slightly chilled.

HOW TO USE

1. Cut out your bottom crust by using the bottom Dough Cutter edge (wider side of the pie dough cutter tool). Cut the top crust by using the top Dough Cutter edge (smaller side of the pie dough cutter tool).
2. Insert the plug of the Sunbeam™ Mini Pie Maker into a 120 volt power outlet. The Power (Red) light will turn on.
3. Allow your Mini Pie Maker to pre-heat until the Bake Ready (Green) light comes on. This indicates that the cooking plates have reached the correct temperature for baking.
4. Place the prepared bottom dough crust in the cooking base. Take the pie Dough Press tool and lightly press dough into bottom cooking plate.
5. Fill the bottom dough crust with desired filling.



NOTE: $\frac{1}{2}$ cup filling is recommended.

6. Place the top dough crust on top of the filling.
7. Gently close the lid, ensuring the latch locks into place. Do not slam the lid down.
8. Allow to cook for approximately 10 minutes or until golden.
9. To remove pies, always use a plastic or wooded spatula. Never use a sharp object or metal, as this will damage the non-stick surface of the cooking plates.
10. Place baked pie on a cooling rack.

CARE AND CLEANING

Always remove the plug from electrical outlet after use and allow Mini Pie Maker to completely cool before cleaning. The cooking plates are coated with non-stick cooking surface, therefore little cleaning is required. Simply wipe cooking plates over with a damp cloth.

Do not immerse the Mini Pie Maker in water or other liquids. Do not use abrasive scouring pads, powders or cleaners. Before next use; lightly grease the cooking plates for easy removal of cooked pies.

Storing your Mini Pie Maker

To minimize storage space in your kitchen, the Mini Pie Maker can be stored vertically. Allow the Mini Pie Maker to cool before wrapping the cord around the base of the appliance and storing vertically.

HELPFUL HINTS

1. Cooking times for pies may vary depending on the pie filling.
2. Always ensure the plates are greased before cooking, to make the removal of cooked pies easy.

Questions? Need help?
800-458-8407 U.S.
www.sunbeam.com

RECIPES

FOOD PROCESSOR PIE DOUGH

Making pie dough in a food processor takes just seconds to prepare. Crusts may be prepared, frozen and defrosted in refrigerator overnight.

2 cups flour
½ teaspoon salt
3 tablespoons sugar
2 sticks cold butter (or half butter and half shortening),
chilled and cut into small pieces
¼ cup ice water

Place flour, salt and sugar into bowl of food processor. Add butter and pulse until mixture resembles coarse meal. Add water tablespoon by tablespoon and pulse until mixture just starts to come together but is still crumbly. Turn out onto plastic wrap and press dough together to form a flat round. Cover and place in refrigerator. Chill for approximately 1 hour (if chilled longer, hold at room temperature for 15 minutes before rolling.) Lay out 2 overlapping sheets of plastic wrap and flour lightly. Top with 2 more sheets of plastic wrap and roll out dough. Cut out circles, 4 measuring 4 ¼ inches and 4 measuring 3 ¾ inches in diameter or by using the Bottom Dough Cutter and the Top Dough Cutter tools. Fit cut dough in Sunbeam Pie Maker bottom crust plates, spoon in filling and cover with top crusts, cutting away any excess. Close lid and bake for 10 minutes.

HAND METHOD DOUGH

2 cups flour
½ teaspoon salt
2 sticks cold butter (or half butter and half shortening),
chilled and cut into small pieces
3 tablespoons sugar
¼ cup ice water

In a large bowl, add flour, salt, sugar and butter. Using pastry cutter, two knives or fingertips, cut butter into flour mixture until it resembles coarse meal. Add water tablespoon by tablespoon and stir with a fork until mixture just starts to come together but is still crumbly. Turn out onto plastic wrap and knead with palms, pressing dough together to form a flat round. Cover with plastic wrap and place in refrigerator. Chill for approximately 1 hour (if chilled longer, hold at room temperature for 15 minutes before rolling.) Lay out 2 overlapping sheets of plastic wrap and flour lightly. Top with 2 more sheets of plastic wrap and roll out dough. Cut out circles, 4 measuring 4 ½ inches and 4 measuring 3 ½ inches in diameter or by using the Bottom Dough Cutter and the Top Dough Cutter tools. Fit cut dough in Sunbeam Pie Maker bottom crust plates, spoon in filling and cover with top crusts, cutting away any excess. Close lid and bake for 10 minutes.

NOTE: ½ Cup filling is recommended per mini pie.

APPLE PIE

3 golden delicious apples, peeled, cored and cut into ½ inch dice
1 tablespoon unsalted butter
½ cup sugar (or more if desired)
2 tablespoons cornstarch
1 tablespoon lemon juice
1 teaspoon cinnamon
1 recipe Food Processor Pie Dough (or Hand Method Dough)

In a saucepan, add apples and butter. Cook on medium heat until apples are softened. Stir in sugar, cornstarch, lemon juice and cinnamon. Stirring constantly, cook until sauce is thickened and coats the apples. Spoon into bottom crust pie dough pieces that have been fitted into the Sunbeam Pie Maker. Top filling with crust tops, cutting away any excess crust. Close lid and cook for 10 minutes. Cool on bakers rack.

STRAWBERRY RHUBARB PIE

2 cups rhubarb, cut into 1-inch pieces
2 tablespoons unsalted butter
½ cup sugar (or more if desired)
1 lemon, juiced and seeded
2 tablespoons cornstarch
1 pint strawberries, hulled and sliced
1 recipe Food Processor Pie Dough (or Hand Method Dough)

In a saucepan, add rhubarb and butter. Cook on medium heat until rhubarb is softened. Stir in sugar, lemon juice, cornstarch and strawberries. Stirring constantly, cook until sauce is thickened and coats the fruit. Spoon filling into bottom crust pie dough pieces that have been fitted into the Sunbeam Pie Maker. Top filling with crust tops, cutting away any excess crust. Close lid and cook for 10 minutes. Cool on bakers rack.

BLUEBERRY PIE

2 cups blueberries (fresh or frozen)
2 tablespoons unsalted butter
½ cup sugar (or more if desired)
1 lemon, juiced
2 tablespoons cornstarch
1 recipe Food Processor Pie Dough (or Hand Method Dough)

In a saucepan, add blueberries, butter, sugar, lemon juice and cornstarch. Heat on medium heat and gently stir and cook until sauce becomes gelatinous and simmering, approximately 7-10 minutes. Remove from heat. Spoon filling into bottom crust pie dough pieces that have been fitted into the Sunbeam Pie Maker. Top filling with crust tops, cutting away any excess crust. Close lid and cook for 10 minutes. Cool on bakers rack.

SOUR CHERRY PIE

2 cups pitted sour cherries plus ½ cup juice
1 tablespoons unsalted butter, cut into ½ inch cubes
1/2 cup sugar (or more if desired)
2 tablespoons cornstarch
1 recipe Food Processor Pie Dough (or Hand Method Dough)

In a saucepan, add cherries, juice, sugar and cornstarch. Stir gently to combine. Stirring constantly, cook on medium heat until sauce thickens and coats fruit. Remove from heat. Spoon filling into bottom crust pie dough pieces that have been fitted into the Sunbeam Pie Maker. Top filling with crust tops, cutting away any excess crust. Close lid and cook for 10 minutes. Cool on bakers rack.

CHICKEN POT PIE

2 tablespoons butter
2 tablespoons flour
1 cup chicken broth
½ cup cooked chicken, diced
¼ cup cooked carrots
¼ cup frozen peas, defrosted
¼ cup cooked potatoes, diced
1 tablespoon fresh sage or rosemary, minced
Kosher salt and pepper
Food Processor Pie Dough (omit sugar)

In a saucepan, melt butter. Stirring constantly, add flour cook for approximately 4 minutes, until butter is incorporated with the flour and starts to turn slightly golden. Stir in chicken broth, bring to a simmer and cook until sauce becomes thickened and gelatinous. Stir in chicken, carrots, peas, potatoes, sage and season with salt and pepper. Spoon filling into bottom crust pie dough pieces that have been fitted into the Sunbeam Pie Maker. Top filling with crust tops, cutting away any excess crust. Close lid and cook for 10 minutes. Cool on bakers rack.

1 Year Limited Warranty

Sunbeam Products, Inc. doing business as Jarden Consumer Solutions or if in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions (collectively “JCS”) warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than JCS or an authorized JCS service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on JCS's Liability?

JCS shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

JCS disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.

JCS shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How to Obtain Warranty Service

In the U.S.A.

If you have any question regarding this warranty or would like to obtain warranty service, please call 1.800.458.8407 and a convenient service center address will be provided to you.

In Canada

If you have any question regarding this warranty or would like to obtain warranty service, please call 1.800.667.8623 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, located at 20 B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write our Consumer Service Department.

**PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES
OR TO THE PLACE OF PURCHASE.**

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