

# ★ ★ ★ ● TRISTAR



EN *Instruction manual*

NL *Gebruiksaanwijzing*

FR *Mode d'emploi*

DE *Bedienungsanleitung*

ES *Manual de usuario*

PT *Manual de utilizador*

PL *Instrukcja obsługi*

IT *Manuale utente*

SV *Bruksanvisning*

**SA-1124**



Dear customer,

*Congratulations and thank you for purchasing this high quality product. Please read the instruction manual carefully so that you will be able to make the best possible use of the appliance. This manual includes all the necessary instructions and advice for using, cleaning and maintaining the appliance. If you follow these instructions you will be guaranteed of an excellent result, it saves you time and will avoid problems. We hope you will have a great deal of pleasure from using this appliance.*

## SAFETY INSTRUCTIONS

- Please read the instruction manual carefully before using the device. Please keep these instructions, the guarantee certificate, the sales receipt and, if possible, the carton with the inner packaging.
  - This appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning the use of the appliance by a person that is responsible for their safety.
  - By ignoring the safety instructions the manufacturer can not be hold responsible for the damage.
  - To protect children against the dangers of electrical appliances, please make sure that you never leave the appliance unattended. Therefore you have to select a storage place for the appliance where children are not able to grab it. Make sure that the cable is not hanging in a downward position.
  - This appliance is only to be used for household purposes and only for the purpose it is made for.
  - The appliance must be placed on a stable, level surface.
  - Do not touch hot surfaces. Use handles or knobs.
  - Never use the device unsupervised.
  - All repairs should be made by a competent qualified repair service(\*).
- Make sure that the appliance is stored in a dry environment.
  - It is absolutely necessary to keep this appliance clean at all times, because it comes into direct contact with food.
  - Check if the voltage of the appliance corresponds to the main voltage of your home. Rated voltage: AC220-240V 50Hz. The socket must be at least 16A or 10 A slow-protected.
  - This appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.
  - Never move the appliance by pulling the cord and make sure the cord can not become entangled.
  - Do not use this appliance outdoors.
  - Do not wind the cord around the appliance and do not bend it.
  - Allow the appliance to cool down before you clean or store it.
  - To protect yourself against an electric shock, do not immerse the cord, plug or appliance in the water or any other liquid.
  - Unplug the appliance from the socket when changing the spare parts or for maintenance.
  - Do not use this appliance with a damaged cord or plug or when the appliance has malfunctions, or has been damaged in any manner. To avoid a hazard make sure that a damaged cord or plug will be replaced by an authorized technician(\*). Do not repair this appliance yourself.
  - Do not use this appliance near direct heat sources.
  - Unplug the appliance from the socket when you are not using it.
  - Note: To avoid danger by accidental resetting the thermal protection, this appliance may not be powered through an external switching device, such as a timer, or connected to a circuit that regularly will be switched on or off.
  - Make sure that the cord is not hanging over the edge of the table or counter, does not touch any hot surfaces or is coming directly into contact with the hot parts of the appliance. Do not place the appliance underneath or close to curtains, window coverings etc.

- Make sure the cord does not touch the hot parts of the appliance.
  - We advise to place a heat resistant coating between your table and the appliance (this way you don't get burns on your table or table cloth).
  - Do not use this appliance in the bathroom or near a sink filled with water. If this appliance has fallen into the water do not under no circumstances directly grab this appliance, but first pull the plug from the socket.
  - Children should be supervised to ensure that they do not play with the appliance.
  - 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.
  - Keep the appliance and its cord out of reach of children less than 8 years.
  - **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.
- \* *Competent qualified repair service: after sales department of the producer or importer or any person who is qualified, approved and competent to perform this kind of repairs in order to avoid all danger. In any case you should return the appliance to this repair service.*

## PARTS DESCRIPTION

1. Power indication light green
2. Power indication light red
3. Safety lock
4. Pie molds
5. Pastry cutter



## BEFORE THE FIRST USE

- Remove all packaging of the device.
- Check if the voltage of the appliance corresponds to the main voltage of your home. Rated voltage : AC220-240V 50Hz.
- Always place the device on a flat stable surface and allow at least 10 cm. free space around the unit. This device is not suitable for integration or outdoor use.
- The device may spread some smell and smoke at first use, this is normal.

## USE

- Insert the plug into the outlet. The red light will turn on, indicating that the appliance is activated on and preheating.
- Grease the non-stick coating of the baking plate lightly with oil or butter.
- During use, the baking plates and the cabinet will become very hot, avoid any contact.
- In approximately 5-10 minutes the green light will illuminate, which indicates that the appliance is preheated and ready for use.
- The green light will switch on and off during the baking process, indicating that the correct temperature is being maintained. Always keep the lid closed when preheating or in-between uses.

## CAKES & MUFFINS

Figure 1



1. For preparing cakes and muffins, fill the mold approximately 2/3rds full (see figure 1), unless the recipe states otherwise. Close the lid and make sure it is locked by the safety lock.
2. Use a timer to set the specified time as indicated in your recipe. You will notice the green ready light will switch on and off during the baking process, indicating that the correct temperature is being maintained.

3. After the baking time has expired, unplug the pie maker from the wall outlet. Pull the safety lock up from the bottom and carefully lift the lid. Use a toothpick/skewer to check if the cakes/muffins are done. Insert the skewer into the cakes/muffins. When the toothpick/skewer is coming out clean, the cakes/muffins are ready.
4. Carefully remove the cake or muffin from the mold by using a nylon or wooden spatula. Do not use metal utensils to avoid damaging the nonstick surface.

## PIES AND TARTS

1. When making pies and tarts it is advisable to use the reversible pastry cutter to prepare the molds. The larger side is for the bottom of the pie and the smaller side is for the top layer of the pie. If you are using a premade pie crust, you can gain two bottoms from one crust. Make the first bottom as close to the edge as possible and firmly press down the pastry cutter (see figure 2). For the second mold, cut the pie edges from the side and reposition the pastry cutter in the center (see figure 3a and 3b). The pastry cutter creates slits in the dough for the bottoms, which allows you to easily fold a cup (see figure 4).
2. Unless the recipe indicates otherwise, we recommend using puff pastry dough for the tops of the pies and standard pie crust dough for the bottom (tarts do not have tops; after filling the molds you should close the cover and start the baking process). Generally, you can find puff pastry dough in the freezer section of your supermarket. Pie crust dough is usually found in the refrigerated section.
3. Open the pie maker and place the large bottom dough into the pie molds (see fig 5). Fill the forms with about 3/4 cup of your fillings (unless recipe states otherwise) (see figure 6). The weight of the filling will cause the dough to drop down into the mold; you can also use a ladle or rounded spoon to gently press the dough into the mold. Ensure you will not tear the dough. Gently press the dough onto the edges.

**WARNING! Surfaces are hot. Never touch the cooking surface directly.**

4. If your recipe calls for a top, place the molded dough top on the filled mold and close the cover (see figure 7). Press the safety lock until you hear a click, indicating that the lid is locked well.
5. Set a timer for the specified time as indicated in your recipe. You will notice the green ready light will switch on and off during the baking process, indicating that the correct temperature is being maintained.
6. When the cooking time has expired, unplug the pie maker from the wall outlet. Unlock the safety lock and carefully lift the lid. If you need additional browning, simply close the lid and set the timer again.
7. Carefully remove the pie from the mold by using a nylon or wooden spatula. Do not use metal utensils to avoid damaging the nonstick surface.

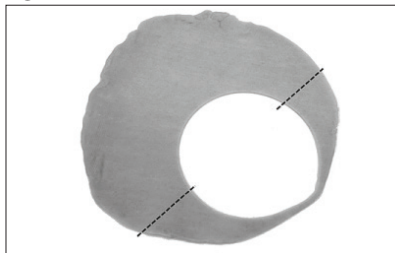
**Figure 2**



**Figure 4**



**Figure 3a**



**Figure 5**



**Figure 3b**



**Figure 6**



Figure 7



## RECIPES

### Hawaiian Melt Pies

12 servings

#### Ingredients

- 200 grams sliced diced ham
- 1 cup small sliced pieces of pineapple
- 1 cup sieved tomatoes
- 1 cup grated cheese
- 12 circles prepared pie crust cut with large size cutter
- 12 circles prepared puff pastry (thawed) dough cut with smaller cutter

#### Method

1. Mix all ingredients together.
2. Preheat the device until the green indication light illuminates.
3. Carefully press the large pie crusts into the pie molds.
4. Spread the prepared mixture over the pie molds.
5. Place the puff pastry rounds on top of the pie molds.
6. Close the lid and bake the pies for about 10 minutes or until well browned.

### Chicken pot pies

2 servings

#### Ingredients

- 1 tablespoon unsalted butter
- 1 tablespoon flour
- 1/3 cup full cream milk
- Salt and fresh pepper according to taste
- 1 teaspoon powdered chicken spices
- 1/2 teaspoon yellow mustard
- 2 tablespoons yellow onion, chopped
- 1 small carrot, diced
- 1/4 cup frozen peas, thawed
- 1 small rib celery, diced
- 1 cup leftover rotisserie chicken, diced
- 2 circles prepared pie crust cut with large size cutter
- 2 circles prepared puff pastry (thawed) dough cut with smaller cutter

#### Method

1. Use a small saucepan for heating the butter and the flour on medium heat.
2. Whisk until the flour is incorporated and consequently add the milk.
3. Whisk until the whole is smooth and bubbly.
4. Bring the mixture to taste with salt, pepper and chicken spices.
5. Add the remaining ingredients (except for crusts) and cook until bubbly.
6. Preheat the pie maker until the green indication light illuminates.
7. Carefully press the large pie crusts into the pie molds.
8. Divide the chicken mixture over the pie molds.
9. Place the puff pastry rounds on top of the pie molds.
10. Close the lid and bake the pies for approximately 7-9 minutes or until well browned.
11. Carefully remove the pies and let them cool down a few minutes before serving.

### **Fresh peach pies**

2 servings

#### *Ingredients*

- 1 teaspoon unsalted butter
- 1 teaspoon fresh lemon juice
- 1/4 cup granulated sugar
- A small pinch of salt
- 3 ripe peaches, about 5 ounces each, diced
- 1 tablespoon corn flour
- 2 circles prepared pie dough cut with larger cutter
- 2 circles prepared puff pastry (thawed) cut with smaller cutter

#### **Method**

1. Use a small saucepan for heating the butter and the sugar on medium heat.
2. Add the lemon juice, salt, peaches and corn flour and stir until it boils.
3. Remove the mixture from the pan when it is thick.
4. Preheat the pie maker until the green indication light illuminates.
5. Carefully place the large pie crusts into the pie molds.
6. Divide 3/4 cup of the peach mixture over both molds.
7. Place the puff pastry rounds on top of the pie molds.
8. Close the lid and bake the pies for approximately 7-9 minutes or until well browned.
9. Carefully remove the pies and let them cool down a few minutes before serving.

### **Homemade mini apple pies**

2 servings

#### *Ingredients*

- 2 teaspoons unsalted butter
- 2 tablespoons granulated sugar
- 1 Granny Smith apple, peeled and chopped
- 1 Pink lady apple, peeled and chopped
- 1 teaspoon fresh lemon juice
- 1 tablespoon flour
- 1/2 teaspoon ground cinnamon
- 2 circles prepared pie dough cut with larger cutter
- 2 circles puff pastry (thawed) cut with smaller cutter

#### **Method**

1. Use a small saucepan for heating the butter and the sugar on medium heat.
2. Boil until the mixture is orange colored and fragrance are released.
3. Quickly add the apples and stir until the apples release some liquid.
4. Whisk the lemon juice, flour and cinnamon in a separate bowl.
5. Cook this mixture until the flour thickens it.
6. Preheat the pie maker until the green indication light illuminates.
7. Place the puff pastry rounds on top of the pie molds.
8. Divide 3/4 cup of the apple filling over the molds.
9. Place the puff pastry rounds on top of the pie molds.
10. Close the lid and bake the pies for approximately 7-9 minutes or until well browned.
11. Carefully remove the pies and let them cool down a few minutes before serving.

Tip: You can easily make pear pies by replacing the apples for pears. Especially Bosc and Bartlett pears are suitable for preparing pies.



## CLEANING AND MAINTENANCE

- Remove the plug from the wall outlet and allow the device to cool both halves open.
- Clean the baking plates with a damp cloth or soft brush.
- Clean the exterior with a damp cloth. Never use harsh and abrasive cleaners, scouring pad or steel wool, as it may damage the device.
- Never immerse the device in water or any other liquid. The device is not dishwasher proof.

## GUARANTEE

- Tristar is not liable for damages occurred through:
  - In case the appliance has fallen.
  - In case the appliance has been technically changed by the owner or another third party.
  - In case of improper use of the appliance.
  - In case of normal wear of the appliance.
- By executing repairs the original warranty period of 2 years will not be extended, nor the right to a complied new warranty. This warranty is only legal on European soil. This warranty does not overrule the European directive 1944/44CE.
- Always keep your receipt, without this receipt you can not claim any form of warranty whatsoever.
- Damage caused by not following the instruction manual will lead to a void of warranty, if this results in consequential damages Tristar will not be liable.
- Tristar will not be liable for material damage or personal injury caused by improper use or if the safety instructions are not properly executed.
- Cleaning, as mentioned in this manual, is the only necessary maintenance for this appliance.
- When the appliance should be repaired, make sure that this will be performed by an authorized company.
- This appliance may not be amended or changed.
- If problems arise during the 2 years from the date of purchase, which are covered by the factory warranty, you can go back to the point of purchase to replace it for a new one.
- For questions or compliances please contact your retailer "point of purchase."
- This appliance is covered with a 24 month guarantee starting on the date of purchase (receipt).
- Only material or manufacturing defects are included in this warranty.
- If you wish to make a claim please return the entire machine in the original packaging to your dealer together with the receipt.
- Damage to accessories does not mean automatic free replacement of the whole appliance. In such cases please contact our hotline. Broken glass or breakage of plastic parts are always subject to a charge.
- Defects to consumables or parts subject to wearing, as well as cleaning, maintenance or the replacement of these parts are not covered by the guarantee and hence are to be paid!
- The guarantee lapses in case of unauthorized tampering.
- After the expiry of the guarantee repairs can be carried by the competent dealer or repair service against the payment of the ensuing costs.



## **GUIDELINES FOR PROTECTION OF THE ENVIRONMENT**

This appliance should not be put into the domestic garbage at the end of its durability, but must be offered at a central point for the recycling of electric and electronic domestic appliances. This symbol on the appliance, instruction manual and packaging puts your attention to this important issue. The materials used in this appliance can be recycled. By recycling used domestic appliances you contribute an important push to the protection of our environment. Ask your local authorities for information regarding the point of recollection.

### **Packaging**

The packaging is 100% recyclable, return the packaging separated.

### **Product**

This device is equipped with a mark according to the European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring that this product will be correctly processed into waste, it will help prevent possible negative consequences for the environment and human health.

### **EC declaration of conformity**

This appliance is designed to come into contact with food and is designed in accordance with EC Directive 89/109/EEC. This device is designed, manufactured and marketed in accordance with the safety objectives of the Low Voltage Directive "No 2006/95/EC", the protection requirements of the EMC Directive 2004/108/EC "Electromagnetic Compatibility" and the requirement of Directive 93/68/EEC.

★★★  
**TRISTAR**

*Quality shouldn't be a luxury!*



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