

Sunbeam

Pie Magic

Instruction Booklet
PM4210 Pie Magic Snack

Please read these instructions carefully
and retain for future reference.



Contents

Sunbeam's Safety Precautions	3
Features of your Sunbeam Pie Magic	4
An Introduction to your Sunbeam Pie Magic	6
Before using your Sunbeam Pie Magic	6
Making pies in your Sunbeam Pie Magic	7
Defrosting and reheating pies	10
Care and Cleaning	11
Recipes	12

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώσετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید کہ احتیاط های بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirlenmiş güvenliğin önlemlerinin anlaşılığınızdan emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR SUNBEAM PIE MAGIC.

- Use well away from walls and curtains.
- Ensure the Sunbeam Pie Magic is placed on a flat and stable surface during operation.
- Do not immerse or drop the Sunbeam Pie Magic in water or in any other liquid.

Sunbeam is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on 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.
- Children should be supervised to ensure that they do not play with the appliance.
- The temperature of accessible surfaces may be high when the appliance is operating.

- Do not allow the internal components of the Sunbeam Pie Magic to get wet at any time.
- Do not overfill your pie cases or have excess liquid ingredients. This will result in overflow from the pie maker. Pie filling is hot and can scald. See page 8.

- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- 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.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- 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 Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line.

Ensure the above safety precautions are understood.

Features of your Sunbeam Pie Magic

Deep-dish, non-stick plates.

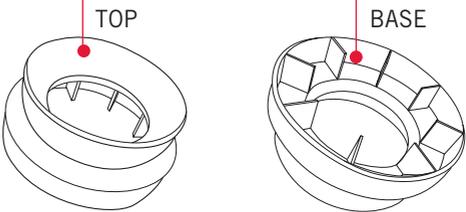
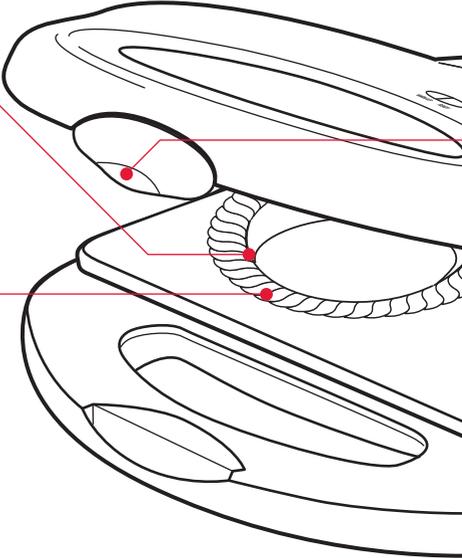
Makes generous, high-top pies with extra filling. The two non-stick plates are easy to clean and allow the pies to be easily removed from the pie maker. You can make up to two perfect pies every time.

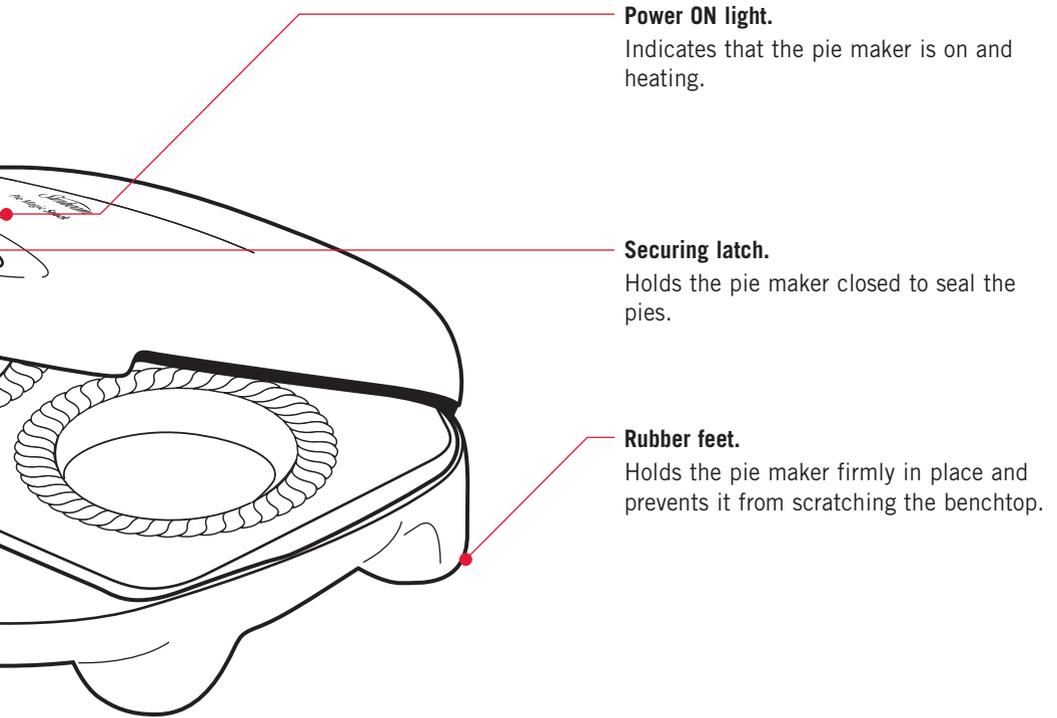
Edge crimper.

Seals the pies perfectly and gives them a decorative trim.

Pastry cutters.

The cutters are for cutting the pastry tops and bases of your pies. The small (104mm) cutter is for the pastry top and the large (122mm) cutter is for the pastry base.





Power ON light.

Indicates that the pie maker is on and heating.

Securing latch.

Holds the pie maker closed to seal the pies.

Rubber feet.

Holds the pie maker firmly in place and prevents it from scratching the benchtop.

An Introduction to your Sunbeam Pie Magic

Now you and the whole family can make golden brown, crispy pies at home, using your choice of delicious and imaginative fillings.

You will be amazed at the variety of pies you can make - chicken, beef, pork, vegetable and seafood pies; as well as fruit and sweet pies.

You can also use it to heat up frozen and thawed, cooked pies.

With your Sunbeam Pie Magic, you can turn any ingredients, left-overs or canned food into delicious pies – great for appetisers, meals, desserts, supper or snacks.

Make perfect pies every time ... it's magic!

Before using your Sunbeam Pie Magic

Before using your Sunbeam Pie Magic for the first time, the non-stick plates must be seasoned to protect the non-stick surface.

Plug the power cord into a 230/240 volt power outlet and turn the power ON. Preheat the pie maker for 5 minutes. Season the plates by applying a thin coat of cooking oil onto the surface and rub in with paper towelling.

Alternatively add oil to paper towelling and rub over the cooking plates.

After this initial seasoning, there is no need to season the plates after each use as the pastry leaves the plates slightly seasoned.

Note: When using your Sunbeam Pie Magic for the first time, you may notice a fine smoke haze being emitted. This is normal and is due to the initial heating of the internal components.

Making pies in your Sunbeam Pie Magic

What type of pastry can be used?

There is a wide selection of ready rolled pastry available in your supermarket freezer, such as shortcrust, puff, butter puff and wholemeal pastry. These pastries give great results and are handy to keep in your freezer.

We recommend using Puff Pastry for the top combined with a Shortcrust Pastry for the base.

However, shortcrust pastry or puff pastry can be used for both the tops and bases of your pies.

For a light and more buttery taste, use butter puff pastry for your pastry top, combined with a shortcrust pastry for your base. This combination is ideal for desserts. Homemade pastry can also be used.

Preheat the Pie Magic for 5 minutes, and defrost your frozen ready rolled pastry while preparing your pies.

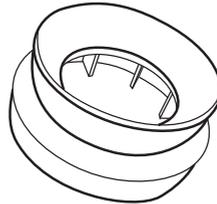
Cutting the pastry.

Use the special pie cutter provided to cut the pastry tops and bases for your pies. The small cutter is for the top and the large cutter is for the base. See Figure 1.

To cut your pastry pieces, position the cutter on a flat sheet of pastry and cut by pressing down into the pastry. Ensure the cut is smooth around the edges.

Note: For best results, frozen pastry should be used as soon as it is just thawed.

(a) TOP



(b) BASE

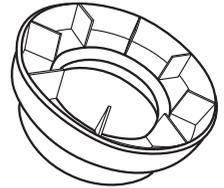


Figure 1

Forming the pastry.

Using both hands, overlap the pastry slits by approximately 15mm. See Figure 2. Press the slits gently to ensure they join properly.

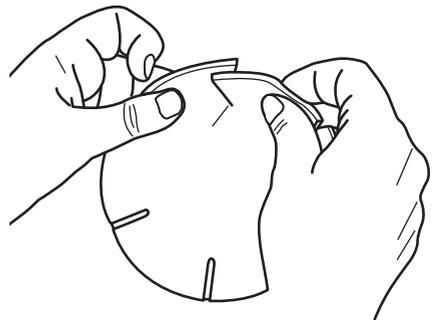


Figure 2

Continue overlapping pastry slits until a pastry base is formed. See Figure 3.

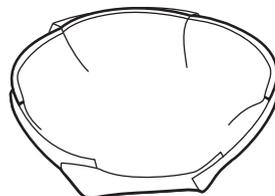


Figure 3

Making pies in your Sunbeam Pie Magic continued

Place the pastry base in the preheated pie maker and carefully press into the base. See Figure 4.

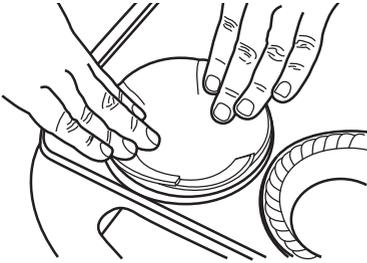


Figure 4

Caution: Only touch the pastry as the pie maker will be very hot.

Adding the filling.

Any ingredients you have in your kitchen, left-overs and canned food make tempting pie fillings.

Pre-cook your pie fillings, particularly if using fresh meat or vegetable ingredients. Ingredients such as fruit and canned food can be used without pre-cooking.

Ensure all ingredients are cut into small and even pieces to allow them to heat through.

Note: Do not use liquid ingredients such as sauces, gravies and custard on their own or in large amounts, as they will overflow and make the pastry soggy. Always combine with solid ingredients. Also do not use hot fillings as the pastry base will become soggy.

Spoon your pre-cooked filling into the pastry base. Use a level $\frac{1}{3}$ metric cup of filling, per pie. Do not overfill your pies.



Do not overfill. Use a level $\frac{1}{3}$ metric cup.

Caution: Do not overfill your pie cases or have excess liquid ingredients (sauces, gravies, custards). This will result in overflow from the pie maker. Pie filling is hot and can scald.

Cooking the pies.

Place the pastry tops over the filling and close the lid. Cook the pies for approximately 5-6 minutes. If you prefer extra browning, we recommend you cook for 8 minutes.

Caution: During cooking, open the pie maker slowly and carefully, as excess pie filling may overflow and can scald.

Tip: Fruit or vegetable fillings won't take as long to heat and cook through as meat fillings.

Note: During cooking you may notice a whistling sound. This is due to steam escaping from the pies.

Remove your pies using a plastic utensil.

DO NOT USE METAL UTENSILS AS THESE WILL SCRATCH THE NON-STICK SURFACE. Wipe the plates clean after making each pie.

Making pies in your Sunbeam Pie Magic continued

Using left-over pastry.

Make more pies, garnishes and decorations with the left-over pastry.

Lightly knead the left-over pieces into a ball and roll out to approximately 3mm thick.

Hint: It is easier to roll pastry between 2 sheets of grease proof paper.

To make garnishes and decorations, cut the pastry into any shape, such as leaves.

Place the shape on the pastry top before closing the lid.

Note: It is recommended that only shortcrust ready rolled pastry be re-rolled. Also, keep the pastry covered to prevent drying and cracking.

Pre-cutting pastry.

Pastry can be pre-cut and stored in the freezer so that anyone can make pies at their convenience. After cutting up the pastry, separate each piece with a layer of plastic. Cover completely with plastic and return to the freezer.

Using bread.

Bread can be used as a substitute for pastry. The best results are achieved using sandwich bread. Avoid using toast style bread as it is too thick.

Cut the pie tops and bases using the cutter and trim the crusts.

Spread one side of the bread with butter or margarine. Make the pies as previously instructed, with the buttered side of the bread on the outside to prevent sticking. Cook for 6 minutes.

Hint: Avoid using liquid fillings as they tend to make the bread soggy.

Note: When using a non-pastry base in your pie maker it will be necessary to season the plates with a little oil, butter or margarine each time to prevent sticking.

Defrosting and reheating pies

Defrosting.

Room temperature: pies will defrost in approximately 1 hour.

Microwave oven (700W): defrost each pie for approximately 5 minutes on defrost setting.

Reheating.

Pie maker: Preheat the pie maker for 5 minutes (or until the light goes off).

Thawed pies – heat for approximately 6-8 minutes.

Do not heat frozen pies in the pie maker.

Caution: During cooking, open the pie maker slowly and carefully, as excess hot pie filling may overflow and can scald.

Oven: Preheat oven to 180°C.

Frozen pies – heat for 40-45 minutes.

Thawed pies – heat for 15-20 minutes.

Microwave oven (700W): Cook on high for approximately 2 minutes per pie after defrosting.

Note: The pastry will be soft and moist.

Care and Cleaning

Pie Filling Quantity

Use a level $\frac{1}{3}$ metric cup of filling, per pie.



Do not overfill your pies.

Do not overfill. Use a level $\frac{1}{3}$ metric cup.

Caution: Do not overfill your pie cases or have excess liquid ingredients (sauces, gravies, custards). This will result in overflow from the pie maker. Pie filling is hot and can scald.

All the pie fillings should be used with a pastry base to make the pies.

Always use a plastic utensil to lift the pies from the pie maker.

Do not use metal utensils as these will scratch the non-stick surface.

To clean after use.

Always turn the power OFF and remove the plug before cleaning.

Do not immerse the pie maker in water or any other liquid.

Do not use abrasives or metal scourers as they will scratch the non-stick plates and the exterior surface.

To clean the non-stick plates.

Wipe over the plates with a dampened cloth.

To clean the exterior.

Wipe over with a dampened cloth and polish with a soft dry cloth.

To clean cooked on stains.

Should your pie maker require additional cleaning of stubborn build up and stains, the following cleaning method is recommended:

Combine 2 tablespoons of bicarbonate or baking soda with water to make a paste.

Turn the power OFF and remove the plug. Ensure the cooking plates are cool.

Using a damp cloth, wipe the mixture on the cooking plates. Allow to stand for 1-2 hours.

Using a damp cloth, gently polish off the mixture to remove all residue.

Before using the pie maker again, re-season the non-stick surface by applying a little oil, and wiping clean with paper towel.

Recipes

All the recipes have been specifically created and tested by the Sunbeam Test Kitchen for the Pie Magic pie maker. We hope you enjoy.

The below recipes are for the pie fillings. Use these fillings in conjunction with the Making Pies instructions on page 7. All the pie fillings should be used with a pastry base to make the pies. Do not place fillings directly into the Pie Magic without using pastry. Use a level $\frac{1}{3}$ metric cup of filling, per pie. Do not overfill your pies.

Beef, red wine and mushroom pies

Makes 6 pies

- 1 tablespoon olive oil
- 500g chuck steak, cut into 2cm cubes
- 1 small brown onion, finely chopped
- 100g small button mushrooms
- 2 teaspoons plain flour
- 400g can chopped Italian tomatoes
- $\frac{1}{4}$ cup red wine
- 5 sprigs lemon thyme

1. Preheat oven to 200°C. Heat oil in an ovenproof dish on stove. Cook meat in batches until browned. Transfer to a plate. Add onion and mushroom to dish and cook for 3 minutes. Add flour, stirring until well combined. Slowly add tomatoes and red wine, stirring constantly until mixture comes to the boil. Return beef to pan with lemon thyme. Season with salt and pepper. Cover and place in oven for $\frac{3}{4}$ hour or until meat is tender. Cool.
2. Preheat the pie maker for 5 minutes or until ready light comes on.
3. Place shortcrust pastry rounds into the pie holes making sure that the pastry slightly overlaps where the incisions have been cut.
4. Place a level $\frac{1}{3}$ metric cup of filling into the pastry and top with the puff pastry rounds.
5. Close lid and cook for approximately 5 minutes or until cooked as desired. Once ready carefully remove pies from the pie maker.

Note: Casserole can be made ahead and stored in refrigerator for up to 3 days or can be frozen in an airtight container for up to 3 months.

Recipes continued

Chicken and leek pies

Makes 6 pies

- 1 tablespoon olive oil
- 1 small leek, trimmed, thinly sliced
- 350g chicken breast fillets, cut into 2cm cubes
- 1 tablespoon plain flour
- ¼ cup pouring cream
- Salt and Freshly ground black pepper

1. Heat oil in a non stick frying pan over medium heat. Add leek and cook, stirring often, for 3 minutes or until soft. Add chicken and cook for a further 4 minutes or until just cooked through. Stir through flour until well combined. Slowly add cream, stirring constantly, until mixture comes to the boil. Remove from heat. Season with salt and pepper. Cool.
2. Preheat the pie maker for 5 minutes or until ready light comes on.
3. Place shortcrust pastry rounds into the pie holes making sure that the pastry slightly overlaps where the incisions have been cut.
4. Place a level ⅓ metric cup of filling into the pastry and top with the puff pastry rounds.
5. Close lid and cook for approximately 6 minutes or until cooked as desired. Once ready carefully remove pies from the pie maker.

Chargrilled vegetable, basil and bocconcini pies

Makes 4 pies

- 1 ½ cups (200g approx) chopped purchased chargrilled vegetables
- 12 fresh basil leaves
- 6 baby bocconcini, sliced

1. Preheat the pie maker for 5 minutes or until ready light comes on.
2. Place shortcrust pastry rounds into the pie holes making sure that the pastry slightly overlaps where the incisions have been cut.
3. Spoon a level ⅓ metric cup vegetables into preheated pie shell. Top with basil leaves and sliced bocconcini.
4. Top with the puff pastry rounds. Close lid and cook for approximately 6-8 minutes or until cooked as desired. Once ready carefully remove pies from the pie maker.

Recipes continued

Spanish chicken pies

Makes 6 pies

- 1 teaspoon olive oil
- 1 chorizo sausage, cut into 2cm cubes
- 1 small red onion, finely chopped
- 350g chicken thigh fillet, cut into 2cm cubes
- 1 small red capsicum, cut into 2cm cubes
- 2 teaspoons plain flour
- 6 stuffed green olives, sliced
- Salt and freshly ground black pepper

1. Heat oil in a non stick frying pan over medium heat. Add sausage and cook for 3 minutes. Add onion, chicken and capsicum. Cook, stirring often, for 4-5 minutes or until chicken is just cooked through. Add flour, stirring constantly. Add 2 tablespoons of water and bring mixture to the boil, stirring constantly. Remove from heat. Season with salt and pepper. Stir through olives and cool.
2. Preheat the pie maker for 5 minutes or until ready light comes on.
3. Place shortcrust pastry rounds into the pie holes making sure that the pastry slightly overlaps where the incisions have been cut.
4. Place a level $\frac{1}{3}$ metric cup of filling into the pastry and top with the puff pastry rounds.
5. Close lid and cook for approximately 6 minutes or until cooked as desired. Once ready carefully remove pies from the pie maker.

Goats cheese, semi dried tomato and chive quiches

Makes 4

- 120g goats' cheese, crumbled
- $\frac{1}{4}$ cup semi dried tomatoes
- 2 tablespoons chopped chives
- 1 egg
- 1 egg yolk
- $\frac{1}{3}$ cup cream
- Salt and freshly ground black pepper

1. Combine cheese, tomatoes and chives.
2. Whisk egg, yolk and cream in a jug. Season with salt and pepper.
3. Preheat the pie maker for 5 minutes or until ready light comes on.
4. Place shortcrust pastry rounds into the pie holes making sure that the pastry slightly overlaps where the incisions have been cut.
5. Spoon cheese mixture into shortcrust pastry. Pour egg mixture over filling. Close and cook for 8-10 minutes then turn off and leave for 2-3 minutes to set. Once ready carefully remove pies from the pie maker.

Recipes continued

Sour cherry and apple pies

Makes 4

¾ cup drained sour cherries
¾ cup canned bakers apples
1 tablespoon caster sugar
1 tablespoon icing sugar
thick cream, to serve

1. Combine all ingredients.
2. Preheat the pie maker for 5 minutes or until ready light comes on.
3. Place shortcrust pastry rounds into the pie holes making sure that the pastry slightly overlaps where the incisions have been cut.
4. Place a level ⅓ metric cup of filling into the pastry and top with the puff pastry rounds. Close lid and cook for approximately 6 minutes or until cooked as desired. Once ready carefully remove pies from the pie maker.

Strawberry and Rhubarb Pies

Makes 4 pies

200g rhubarb stalks, chopped in to 2cm pieces
250g strawberries, quartered
2 tablespoons caster sugar
2 tablespoons water
vanilla ice cream or double cream, to serve

1. Place rhubarb, strawberries, sugar and water in a saucepan. Stir gently over a medium heat until the water starts to simmer. Cover and cook for about 3-4 minutes or until the rhubarb is tender.
2. Remove from heat and allow to cool for 20 minutes. Strain mixture and reserve liquid.
3. Preheat the pie maker for 5 minutes or until ready light comes on.
4. Place shortcrust pastry rounds into the pie holes making sure that the pastry slightly overlaps where the incisions have been cut.
5. Place a level ⅓ metric cup of filling into the pastry and top with the puff pastry rounds. Close lid and cook for approximately 6 minutes or until cooked as desired. Once ready carefully remove pies from the pie maker.
6. Serves hot or cold with ice cream or cream and drizzle with reserved liquid if desired.

Notes

Notes

Notes

12 Month Warranty

This Sunbeam product is covered by a 12 month replacement or repair warranty, which is in addition to your rights under the Australian Consumer Law (if your product was purchased in Australia) or New Zealand Consumer Guarantees Act (if your product was purchased in New Zealand).

Should you experience any difficulties with your product during the warranty period, please contact our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

Alternatively, you can send a written claim to Sunbeam to:

Australia

Units 5 & 6, 13 Lord Street
Botany NSW 2019 Australia

New Zealand

Level 6, Building 5, Central Park,
660-670 Great South Road,
Greenlane, Auckland

Upon receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the product is defective, advise you on how to obtain a replacement or refund.

To assist us in managing warranty claims, we recommend you register your product as soon as practicable after purchase by creating a MySunbeam account on our website and send a copy of your original receipt to Sunbeam.

In order to make a claim under our warranty, you must have the original proof of purchase documentation for the product and present it when requested.

Should your product develop any defect within 12 months of purchase because of faulty materials or workmanship, we will replace or repair it, at our discretion, free of charge. A product presented for repair may be replaced by a refurbished product of the same type rather than being repaired. Refurbished parts may be used to repair the product.

Our replacement or repair warranty only applies where a defect arises as a result of faulty material or workmanship during the warranty period. Your warranty does not cover misuse or negligent handling (including damage caused by failing to use the product in accordance with this instruction booklet), accidental damage, or normal wear and tear.

Your warranty does not:

- cover freight or any other costs incurred in making a claim, consumable items, accessories that by their nature and limited lifespan require periodic renewal (such as filters and seals) or any consequential loss or damage; or
- cover damage caused by:
 - power surges, power dips, voltage supply problems, or use of the product on incorrect voltage;
 - servicing or modification of the product other than by Sunbeam or an authorised Sunbeam service centre;
 - use of the product with other accessories, attachments, product supplies, parts or devices that do not conform to Sunbeam specifications; or
 - exposure of the product to abnormally corrosive conditions; or
- extend beyond 3 months if the product is used in commercial, industrial, educational or rental applications.

The benefits given to you by our warranty are in addition to other rights and remedies under law in relation to the product.

In Australia 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 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.

Our goods also come with guarantees that cannot be excluded under the New Zealand Consumer Guarantees Act.

If your warranty claim is not accepted, we will inform you and if requested to do so by you, repair the product provided you pay the usual charges for such repair. You will also be responsible for all freight and other costs.

Should your product require repair or service after the warranty period, contact your nearest Sunbeam service centre. For a complete list of Sunbeam's service centres, visit our website or call our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

Need help with your appliance?

Contact our customer service team or visit our website for information and tips on getting the most from your appliance.

In Australia

Visit www.sunbeam.com.au

Or call 1300 881 861

In New Zealand

Visit www.sunbeam.co.nz

Or call 0800 786 232

 is a registered trademark.

'Pie Magic' is a trademark of Sunbeam Corporation.

Made in China.

Due to minor changes in design or otherwise, the product may differ from the one shown in this leaflet.

© Copyright. Sunbeam Corporation Limited 2006.

ABN 45 000 006 771

Units 5 & 6, 13 Lord Street

Botany NSW 2019 Australia

Level 6, Building 5, Central Park

660-670 Great South Road

Greenlane, Auckland

New Zealand

Sunbeam Corporation is a division of GUD Holdings Ltd.