



Double Pie Maker

Instruction Manual





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PRODUCT SPECIFICATION:

MODEL NO: SW230

AC: 230V/50Hz/700W



INTRODUCTION

Congratulations on the purchase of your Retro Diner Double Pie Maker from Gourmet Gadgetry. Bake two evenly cooked homemade pies in less than 8 minutes. The pies are the perfect portion size to serve as part of a meal with vegetables and mash or as a tasty dessert.

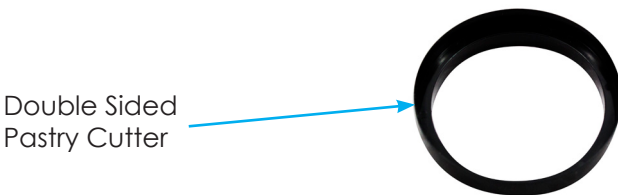
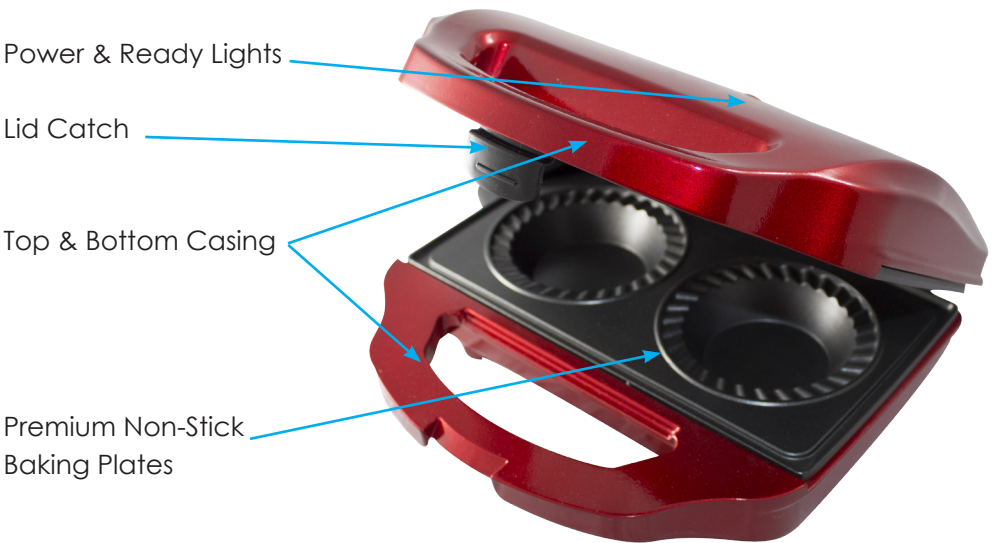
With intense heat applied from the upper and lower baking plates each pie will have a perfectly golden finish with a delicious fully cooked centre. Use the double sided pastry cutter included to get the perfect sized pastry and then fill with your favourite sweet or savoury pie fillings. Recipe suggestions are included for pastry and various fillings to stimulate creative minds.

Before using your Double Pie Maker read this user guide carefully and retain for future reference.

DOUBLE PIE MAKER FEATURES

Before using your Double Pie Maker for the first time make sure that it is thoroughly clean and dry. Refer to the cleaning instructions on page 6 of this user guide.

Parts included in the box:



Refer to page 5 for instructions on operating your Retro Diner Double Pie Maker.

BEFORE USING YOUR DOUBLE PIE MAKER

Before using your Double Pie Maker for the first time make sure that you:

- Remove the Double Pie Maker from its packaging.
- Clean the baking plates with a soft damp cloth and then thoroughly dry.
- Completely unwind the mains cable.
- Place the Double Pie Maker on a dry level heat resistance surface away from any other appliances or objects.
- Always coat the baking plates with a little oil spray before every use.

Your Double Pie Maker is now ready to use.



OPERATING YOUR DOUBLE PIE MAKER

1. Ensure your Double Pie Maker and pastry cutter is clean and dry.
2. Position your Double Pie Maker on a flat surface or table close to a plug socket.
3. Plug the power lead into a suitable plug socket; this will automatically turn the machine on.
4. Close your Pie Maker and pre-heat it for a few minutes. The green and red lights will be illuminated indicating that the machine is preheating. When the green indicator light switches off the machine is ready to use.
5. Once ready to use make sure that each pie cavity (upper and lower) has been coated with an oil spray. REMEMBER that the baking plates are very hot; do not touch these with your hands.
6. On a clean and dry surface sprinkle a little flour and roll out your pastry. Cut two pastry bases and two pastry tops using each side of the double sided pastry cutter.
7. Carefully insert the pie bases to the bottom casing of your Double Pie Maker.
8. Spoon your pie filling into each pie base ensuring you fill them just above the rim.
9. Next add your pie tops and for a glazed finish you can brush a little egg or milk over the tops..
10. Carefully close the lid and clip shut the latch and allow your pies to bake for at least 5 minutes before checking them.
11. Steam will come out of the machine as your pies cook, this is normal.
12. During cooking the temperature regulating thermostat maintains an even temperature. You may therefore notice the indicator light flickering.
13. After 5 minutes you can open the machine to see how your pies are cooking. If your pies look golden and the pastry is fully cooked then they are ready. If not simply close the lid for another 1-3 minutes.
14. Once your pies are ready switch off the machine and leave to cool for a few minutes before removing them with a wooden, silicone or plastic utensil.
15. Serve your pies immediately.

Check out www.gourmetgadgetry.com for more serving suggestions and recipe ideas.

CLEANING YOUR DOUBLE PIE MAKER

Follow these simple steps to clean and maintain your Double Pie Maker

1. Turn your Double Pie Maker 'OFF' by unplugging it from the mains.
2. Allow the machine to completely cool down.
3. Clean the top and bottom casing with a soft damp cloth and then dry with a kitchen/paper towel.
4. Open the Pie Maker and wipe away any excess mixture on the baking plates with a soft damp cloth and then dry with a kitchen/paper towel. Make sure that each cavity on the top and bottom baking plates are thoroughly cleaned and dried.
5. Once your Double Pie Maker is clean and dry it is ready to be packed back in its box ready for the next use.
6. NEVER immerse the Double Pie Maker in water, other liquids or use in a dishwasher. There is danger to life due to risk of electric shock.
7. NEVER use abrasive cleaning agents or sharp objects (e.g. scrubbing brush or a knife) for cleaning.



PIE & PASTRY RECIPE SUGGESTIONS

PASTRY

You can always make a few batches of pastry at once and freeze any extra (wrapped in cling film) until needed. Shop bought fresh and frozen Shortcrust or Puff pastry work perfectly well with the Gourmet Gadgetry Pie Maker, however if you would prefer to use homemade pastry we have supplied a great recipe for Shortcrust below.

Shortcrust Pastry Recipe

Ingredients:

200g plain flour
100g unsalted butter (cubed)
A pinch of salt
2-4 tablespoons of cold water

Preparation Method:

1. Sift the flour and salt into a large mixing bowl.
2. Add the cubes of butter to the bowl, then using your fingers rub them in until the mixture resembles coarse breadcrumbs with no large lumps of butter remaining.
3. Making a well in the mix, add 2 tablespoons of the cold water, mixing with a knife until you have firm rough dough. Only add the extra water if needed.
4. Cover your pastry with cling film and chill in the fridge for 20 minutes before using.
5. Once your pastry is ready, sprinkle a little flour over your work surface and roll the pasty out with a rolling pin. You will need about 150g of pastry per pie, depending on how thick you like it to be. Using the pastry cutter cut the pastry tops and bases ready to be used in the machine.

PIE & PASTRY RECIPE SUGGESTIONS

PIE FILLINGS

When filling the pies, spoon your chosen mixture into the pie base, making sure you fill each pie just above the rim. Any sauce or gravy that you are using should be thick in consistency; anything with too much liquid will make the base of the pie soggy. We suggest using Shortcrust pastry for savoury fillings and Puff pastry for sweet fillings.

You can use canned meat or fruit, try our suggestions below or why not try and be adventurous by creating your own recipes for fillings. All of the suggestions below will be more than enough to fill between three to four pies.

Steak & Veg Pie Recipe

Ingredients:

150g beef steak cut into small pieces
2x heads of broccoli broken into small pieces
1x tablespoon of peas
¼ of an onion chopped
50ml of thick pre-made gravy
1x knob of butter
Salt & Pepper to season

Preparation Method:

1. In a pan on a medium heat melt the knob of butter before adding the steak and onions, gently sauté for a minute.
2. Add the broccoli and peas to the pan, mixing in well, and allowing the mixture to sauté for another couple of minutes, until the meat is brown and the vegetables are a little tender.
3. Spoon enough mixture into each pie base before seasoning with salt and pepper, and spooning over some of the gravy.
4. Brush the top of each pastry base with beaten egg before adding the pastry top.
5. Brush each pastry top with a little of the beaten egg before closing the lid. Don't open the machine for the first five minutes whilst the pie is forming. Depending on how much mixture has been added the pie will take between 6-8 minutes to cook.

PIE & PASTRY RECIPE SUGGESTIONS

Minced Beef Pie Recipe

Ingredients:

200g lean minced beef
1x tablespoon chopped onion
3-4 button mushrooms thinly sliced
1x teaspoon tomato puree
50ml thick gravy
A splash of Worcestershire sauce
Salt & Pepper to season

Preparation Method:

1. In a pan on a medium heat add the mince, onions and mushrooms; allow the ingredients to fry for a few minutes whilst mixing.
2. Once the mince has browned drain any excess liquid.
3. Add the tomato puree, gravy, Worcestershire sauce and seasoning. Mix all ingredients well.
4. Spoon enough mixture into each pie base in your Pie Maker.
5. Brush the top of each pastry base with beaten egg before adding the pastry top.
6. Brush each pastry top with a little of the beaten egg before closing the lid. Don't open the machine for the first five minutes whilst the pie is forming. Depending on how much mixture has been added the pie will take between 6-8 minutes to cook.

PIE & PASTRY RECIPE SUGGESTIONS

Chicken & Mushroom Pie Recipe

Ingredients:

1x small chicken breast cut into small pieces
½ an onion chopped
3-4 button mushrooms thinly sliced
50ml thick gravy or white sauce
A Splash of olive oil
Salt & Pepper to season

Preparation Method:

1. In a pan on a medium heat add the olive oil and then the chicken. Allow to sauté for a few minutes.
2. Add the mushrooms and onions to the chicken and sauté for another two minutes, until the chicken is browned and the vegetables a little tender.
3. Turn the heat right down and add either the gravy or white sauce and seasoning to the pan. Mix all of the ingredients together and then remove the pan from the heat.
4. Spoon enough mixture into each pie base in your Pie Maker.
5. Brush the top of each pastry base with beaten egg before adding the pastry top.
6. Brush each pastry top with a little of the beaten egg before closing the lid. Don't open the machine for the first five minutes whilst the pie is forming. Depending on how much mixture has been added the pie will take between 6-8 minutes to cook.

PIE & PASTRY RECIPE SUGGESTIONS

Apple & Cinnamon Pie Recipe

Ingredients:

2x medium cooking apples (peeled, de-cored, de-seeded and finely chopped)
2x tablespoons of brown sugar
1x teaspoon of cinnamon
2x knobs of butter

Preparation Method:

1. In a pan on a medium heat add the knob of butter then the chopped apple, sugar and cinnamon. Mix the ingredients well, and stir occasionally.
2. It should take a few minutes for the mixture to turn golden brown, once it has done, turn the heat off.
3. Spoon enough mixture into each pie base in your Pie Maker.
4. Brush the top of each pastry base with beaten egg before adding the pastry top.
5. Brush each pastry top with a little of the beaten egg before closing the lid. Don't open the machine for the first five minutes whilst the pie is forming. Depending on how much mixture has been added the pie will take between 6-7 minutes to cook.

IMPORTANT SAFETY INFORMATION

When using your Double Pie Maker, the standard safety precautions listed below must be followed:

1. Read all instructions carefully before using the appliance and retain this user guide for future reference.
2. This appliance is for household use only.
3. Do not operate this appliance if the base unit, cable or mains plug are showing any sign of damage.
4. This appliance should not be assembled or operated by children.
5. Never leave this appliance unattended whilst in use.
6. Do not let the cord hang over the edge of a table or come into contact with a hot surface.
7. Do not immerse the Double Pie Maker in water or any other liquid as this may cause injury due to electric shock and will also damage the appliance.
8. Before cleaning always turn off the power by switching off the mains socket and unplugging the power lead.
9. Never use harsh or abrasive cleaning fluids on this appliance (Refer to the cleaning instructions on page 6).
10. Always store your Double Pie Maker in its box in a dry location.

PRODUCT GUARANTEE

The top quality Double Pie Maker has been designed to be durable for recreational home use. It is guaranteed for 1 year from the original date of your purchase.

This appliance is guaranteed against electrical defects as well as parts as long as it has been used purely for your own domestic use and you have carefully followed our instructions in this user guide.

Register Your Product

To register your product guarantee with us please fill out an online registration form at:

<https://www.gourmetgadgetry.com/productregistration.html>

This will cover you for the product's guarantee period of one year from the date of purchase.

The guarantee in no way affects your rights under statutory law. Please be aware that if there is a problem with your product within the guarantee period then proof of purchase will be required.

Problems with your Double Pie Maker

If your Double Pie Maker is damaged when you first take it out of the box please return it immediately to the place that you purchased it, along with the original receipt.

If your product breaks down or has a fault we will repair or replace the unit if we feel that there is a part or manufacturing defect.

RETURNS INFORMATION

Returning your Double Pie Maker

If your Double Pie Maker is an unwanted purchase from; www.gourmetgadgetry.com we can offer you a full refund if you have the original documentation. We will only accept returns within 14 days.

Please return the receipt and item to us, only if it is completely new, unused and in the original packaging.

If your Double Pie Maker was purchased from another retailer please check with their returns policy, and follow their instructions.



Customer Service:

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