

Sunbeam

Pie Magic

Instruction Booklet

PM4400 Pie Magic 4 - 4-up pie maker with non-stick cooking plates

PM4210 Pie Magic 2 - 2-up pie maker with non-stick cooking plates

Please read these instructions carefully
and retain for future reference.



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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

Βεβαιώνετε 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 احتیاط‌های بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirlenmiş güvenliğin önlemlerinin anlaşıldığından 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.

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.
- Never leave an appliance unattended while in use.
- Do not immerse or drop the Sunbeam Pie Magic in water or in any other liquid.
- Do not allow the internal components of the Sunbeam Pie Magic to get wet at any time.
- 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 4

Deep-dish, non-stick plates.

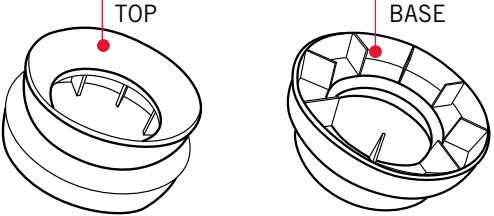
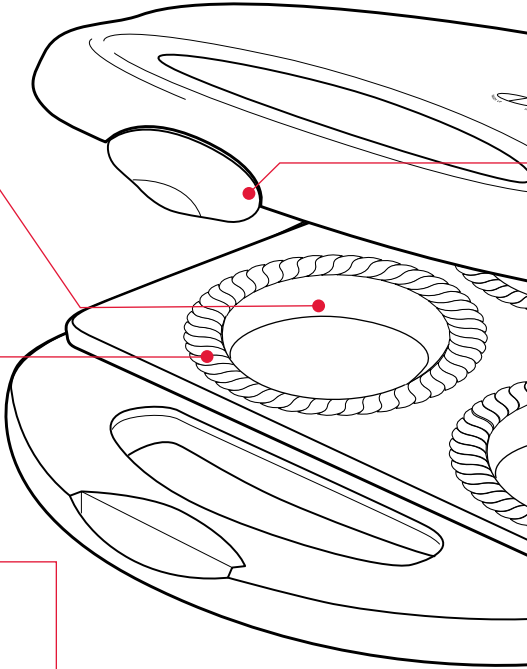
Makes generous, high-top pies with extra filling. The four non-stick plates are easy to clean and allow the pies to be easily removed from the pie maker. You can make up to four perfect pies every time.

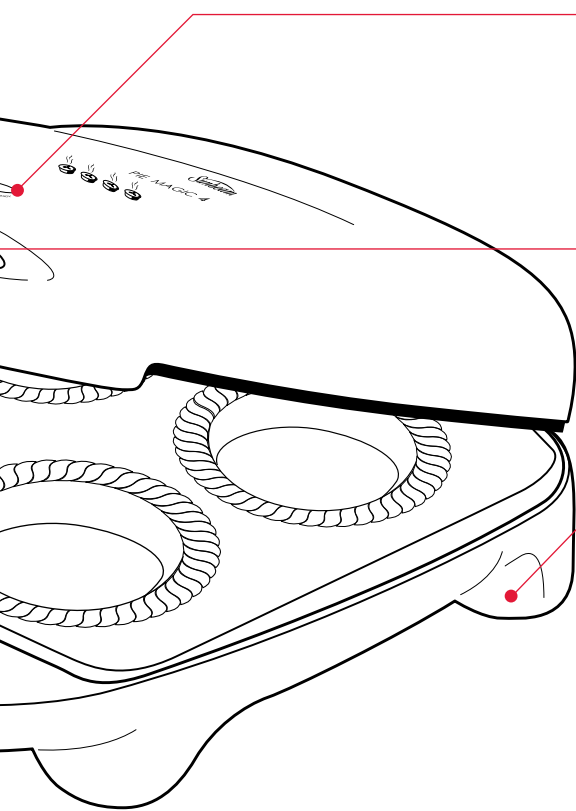
Edge crimper.

Seals the pies perfectly and gives them a decorative trim.

Pastry cutters.

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

Features of your Sunbeam Pie Magic 2

Deep-dish, non-stick plates.

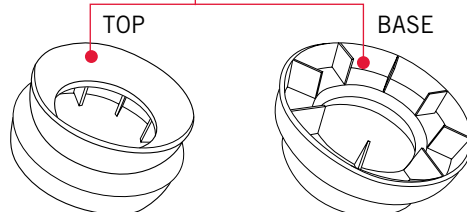
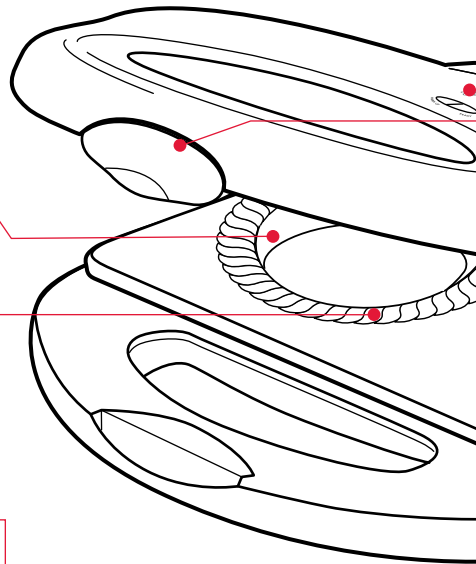
Makes generous, high-top pies with extra filling. The two non-stick plates are easy to clean and allow the pies to be easily removed from the pie maker. You can make up to two perfect pies every time.

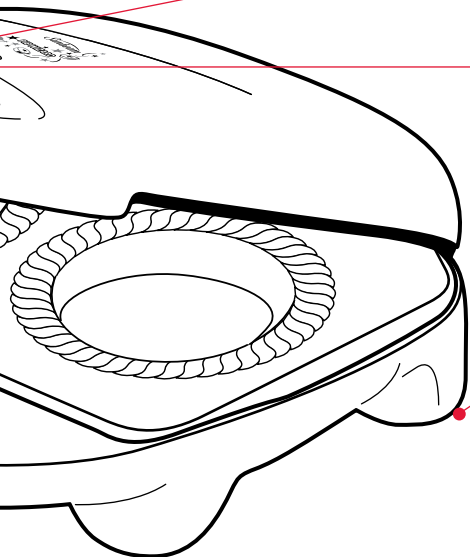
Edge crimper.

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

Congratulations on the purchase of 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.

Your Sunbeam Pie Magic is so versatile you can even make muffins, cup cakes, quiche and cheesecakes.

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.

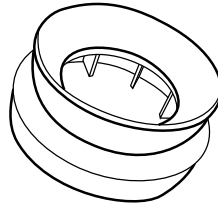
Cutting the pastry.

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

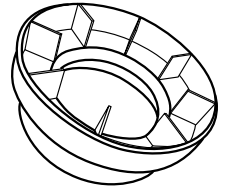


Figure 1

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.

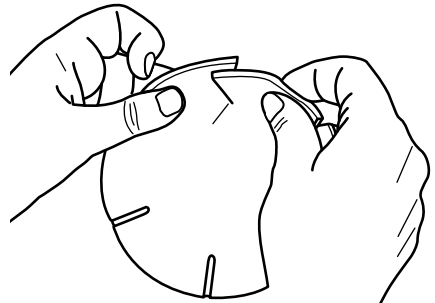


Figure 2

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

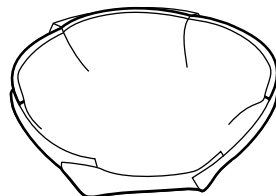


Figure 3

Making pies in your Sunbeam Pie Magic 4 continued

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

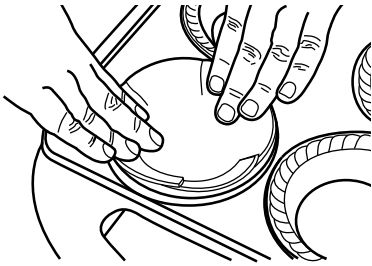


Figure 4

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.

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

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.

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.

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.

Making pies in your Sunbeam Pie Magic 4 continued

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.

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

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 bicarbonate of soda and 2 teaspoons bleach.

1. Preheat the pie maker for approximately 1-1½ minutes.
2. Turn the power OFF and remove the plug. Brush the above paste solution onto the non-stick surface. Allow to stand for 1-2 hours.
3. Using a soft, dampened sponge with a mild household cleaner (not abrasive), vigorously wipe the non-stick surface.

Clean in a well ventilated area and avoid breathing in the vapours.

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

Recipes

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
- ¼ cup red wine
- 5 sprigs lemon thyme

1. Preheat oven to 200C. 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 ¾ 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 1/3 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.

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 1/3 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.

Recipes continued

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 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.

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 tablespoon 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 1/3 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.

Recipes continued

Ham and vegetable muffins

Makes 4

- 1 cup self raising flour
- 1/3 cup grated zucchini
- 1/3 cup grated carrot
- ½ cup grated tasty cheese
- 75g shaved ham, chopped
- 2 eggs
- ¼ cup extra light olive oil
- ¼ cup milk

1. Combine flour, zucchini, carrot, cheese and ham in a bowl. Season with salt and pepper.
 2. Whisk eggs, oil and milk in a jug. Add to dry ingredients. Stir until all ingredients are just combined.
 3. Preheat the pie maker for 5 minutes or until ready light comes on.
 4. Spoon mixture into pie maker. Cook for approximately 8 minutes or until golden. Turn machine off and stand for 2 minutes.
- Tip: Allow muffins to cool. When cold, wrap individually in plastic wrap and freeze. Take out of freezer and place in childrens school lunches. Muffins will have thawed out by lunchtime!

Goats cheese, semi dried tomato and chive quiches

Makes 4

- 120g goats' cheese, crumbled
- ¼ cup semi dried tomatoes
- 2 tablespoons chopped chives
- 1 egg
- 1 egg yolk
- 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 1/3 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 1/3 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

12 Month Replacement Guarantee

In the unlikely event that this appliance develops any malfunction within 12 months of purchase (3 months commercial use) due to faulty materials or manufacture, we will replace it for you free of charge.

Should you experience any difficulties with your appliance, please phone 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 at the address listed below. On receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the appliance is defective, advise you on how to obtain a replacement or refund.

Your Sunbeam 12 Month Replacement Guarantee naturally does not cover misuse or negligent handling and normal wear and tear.

Similarly your 12 Month Replacement Guarantee does not cover freight or any other costs incurred in making a claim. Please retain your receipt as proof of purchase.

The benefits given to you by this guarantee are in addition to your other rights and remedies under any laws which relate to the appliance.

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

In Australia 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.

Should your appliance require repair or service after the guarantee period, contact your nearest Sunbeam service centre.

For a complete list of Sunbeam's authorised service centres visit our website or call:

Australia

www.sunbeam.com.au

1300 881 861

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

New Zealand

www.sunbeam.co.nz

0800 786 232

26 Vestey Drive, Mt Wellington
Auckland, 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

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