

## BREVILLE RECOMMENDS SAFETY FIRST

### Important safeguards

#### READ ALL INSTRUCTIONS

- Carefully read all instructions before operating the appliance for the first time and save it for future reference.
- Remove and safely discard any packaging materials and promotional labels before using the appliance for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- To protect against electrical shock, do not immerse the power cord, power plug or motor base in water or any other liquid.
- Do not place the appliance near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water.
- Always use the appliance on a dry, level surface.
- Keep the appliance clear of walls, curtains and other heat or steam-sensitive materials.
- Do not place the appliance on or near a hot gas or electric burner, or where it could touch any other source of heat.
- Provide adequate space above and on all sides for air circulation around the appliance.
- Do not place the appliance on any surface that may be affected by heat. The use of a heat-resistant mat is recommended on these surfaces.
- Do not use it on a sink drain board.
- Do not place anything on top of the appliance when the lid is closed, when in use, and when stored.
- Unwind the power cord fully before use.
- Do not allow the power cord to hang over the edge of a table or counter, touch hot surfaces or become knotted.
- Do not touch hot surfaces. Use the handle to lift and open the top lid.
- Extreme caution must be used when moving an appliance containing hot contents such as oil or liquids.
- Allow appliance to cool before putting on or taking off any parts or cleaning.

- Always remove the plug from the power outlet and allow to cool if the appliance is not in use, before attempting to move the appliance, before cleaning, disassembling, assembling and when storing the appliance.
- Do not use harsh abrasive, caustic cleaners when cleaning the appliance.
- Strictly follow the care and cleaning instructions described in this book.
- This appliance is for household use only. Do not use the appliance for anything other than its intended purpose as described in this book. Do not use outdoors. Do not use in moving vehicles or boats.
- The use of attachments not sold or recommended by Breville may cause fire, electric shock or injury.
- Do not leave the appliance unattended when in use.
- This appliance is not intended for use by young children or infirm persons without supervision. Young children should be supervised to ensure that they do not play with the appliance.
- Children should be supervised to ensure that they do not play with the appliance.
- Regularly inspect the power plug, power cord and actual appliance for any damage. Do not operate if damaged in any way or after the appliance malfunctions. Immediately cease use of the appliance and visit [www.Breville.com](http://www.Breville.com) or call Breville Customer Service on 1-866-BREVILLE for replacement, repair or adjustment.
- For any maintenance other than cleaning, visit [www.Breville.com](http://www.Breville.com) or call Breville Customer Service on 1-866-BREVILLE.
- This appliance is equipped with a power cord having a grounding wire with a grounding plug. The appliance must be grounded using a 3-hole properly grounded outlet. In the event of an electrical short circuit, grounding reduces the risk of electrical shock.
- If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord.
- If the power outlet is a standard 2-prong wall outlet, it is your personal responsibility and obligation to have it replaced with a properly grounded 3-prong wall outlet.
- Do not, under any circumstances, cut or remove the third (ground) prong from the power cord or use an adapter.
- Consult a qualified electrician if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

### **BREVILLE ASSIST™ PLUG**

Your Breville appliance comes with a unique Assist™ Plug, conveniently designed with a finger hole in the power plug for easy and safe removal from the wall outlet. For safety reasons it is recommended you plug your Breville appliance directly into its own

electrical outlet on a dedicated circuit separate from other appliances. If the electric circuit is overloaded with other appliances, your appliance may not function properly. Use in conjunction with a power strip or extension cord is not recommended.

### SHORT CORD INSTRUCTIONS

Your Breville appliance is fitted with a short power supply cord as a safety precaution to prevent personal injury or property damage resulting from pulling, tripping or becoming entangled with a longer cord. Do not allow children to use or be near this appliance without close adult supervision. Longer detachable power supply cords or extension cords are not recommended but may be used if care is exercised. If an extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, (2) the 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 and (3) the extension cord must include a 3-prong grounding plug

### KNOW YOUR BREVILLE PERSONAL PIE™



- A. Power 'ON' and 'Ready' Lights Indicate when the pie maker is heating or ready to use.
- B. Locking Latch Secures the lid for perfectly sealed pies.
- C. 4 x 4" Diameter Pie Molds
- D. Edge Crimper Seals the pie edge with a decorative trim.
- E. Easy Clean, Non-Stick Surface Allows cooked pies to be easily removed.

F. Cord Storage

G. Pastry Cutter Cuts pastry to the perfect size for your pie top and base.

H. Pastry Press Presses the pastry base into the pie mold.

## OPERATING YOUR BREVILLE PERSONAL PIE™

### BEFORE FIRST USE

- Remove any packaging material and promotional labels. Wipe the Cooking Plates with a soft damp cloth and dry thoroughly. Wash the Pastry Cutter and Pastry Press in warm soapy water with a soft cloth. Rinse and dry thoroughly.
- Season the Cooking Plates (top and bottom) with a little vegetable oil and rub off the excess with absorbent paper towel. After this initial seasoning, there is no need to season the Cooking Plates before each use as the pastry leaves them slightly seasoned.
- When using the Pie Maker for the first time you may notice a fine smoke haze. This is caused by the protective substances on the heating elements. These are safe, not detrimental to the performance of the Pie Maker and will dissipate with use.

### PASTRY CUTTER

The Pastry Cutter cuts the pastry tops and bases for your pies and is designed to perfectly fit the Pie Molds. The smaller end of the cutter is for the pie top (see Fig. 1) and the larger end of the cutter is for the pie base (See Fig. 2).



### PASTRY PRESS

The Pastry Press (See Fig. 3) assists in pressing down the pastry base into the Pie Mold.



1. Insert the plug into a 110/120V power outlet and close the lid. The red power 'ON' light will illuminate and remain illuminated until the power plug is removed from the power outlet.
2. Allow the Pie Maker to preheat with the lid closed. When the green 'Ready' light illuminates, the Pie Maker is ready to use, approximately 4-5 minutes. The 'Ready' light will cycle on and off during operation to maintain the correct temperature.
3. While the Pie Maker is preheating, lightly flour the work surface, roll out the thawed pastry sheet, then sprinkle generously with flour. This will prevent the pastry from sticking to the Pastry Cutter and Pastry Press.
4. Position the Pastry Cutter over the flat sheet of pastry. Press down firmly. Do not twist as this will tear the pastry. Cut 4 pastry tops (using the smaller end) and 4 pastry bases (using the larger end). One standard ready-rolled square sheet or ready-rolled round is sufficient for two pies (2 pastry tops and 2 pastry bases), so you will need 2 sheets. Ensure the cut is smooth around the edges



5. When the green 'Ready' light illuminates, open the lid. Place one pastry base over the center of one Pie Mold. Using the Pastry Press, gently press downwards to mold the pastry into the Pie Mold. The edge of the pastry should overlap the Edge Crimper. Repeat with the remaining 3 pastry bases.



6. Spoon cooled, pre-cooked filling into the pastry base. It is recommended that a  $\frac{1}{3}$  cup of filling be used per Pie Mold unless specified in the recipe. Do not overfill the pastry bases.

7. Place the pastry tops over the filling, ensuring the edges of the pastry top are positioned evenly over the pastry base edge.

8. Close the lid, ensuring the Locking Latch clicks into position. The lid must be closed at all times when baking. It is advised that the pies are checked regularly until desired shade of golden brown.

9. Different pastries and fillings require varied cooking times. As a general guide, for thin pastries, such as puff pastry, allow pies to cook for 8-10 minutes or until desired shade of golden brown. For thicker pastries, such as ready-rolled pie crust, allow pies to cook for 10-12 minutes plus, or until desired shade of golden brown.

10. Remove the plug from the power outlet before removing the pies with a plastic heat-proof spatula or silicone tip tongs.

## CARE AND CLEANING

Before cleaning, remove the power plug from the power outlet. Allow the Pie Maker to cool slightly. The Pie Maker is easier to clean when slightly warm. Always clean your Pie Maker after each use to prevent a build up of baked-on foods.

### TO CLEAN THE COOKING PLATES

Wipe cooking plates with a soft damp cloth. Dry thoroughly. If baked-on food is difficult to remove, brush with a little oil or melted butter. Allow to stand for five minutes then wipe with a damp cloth. If food residue builds up, spray with a little lemon juice and wipe clean. Do not use abrasives or metal scourers as they will scratch the non-stick surface of the Cooking Plates.

## **TO CLEAN THE EXTERIOR**

Wipe with a soft damp cloth and dry thoroughly with a soft dry cloth.

## **TO CLEAN THE PASTRY CUTTER AND PASTRY PRESS**

Wash with warm soapy water and dry thoroughly with a soft dry cloth.

## **STORAGE**

Remove the plug from the power outlet before storing. Ensure the Pie Maker is completely cooled, clean and dry. Wrap the power cord around the cord storage. Store the appliance horizontally or vertically on the bench or in a convenient cupboard. Only place the Pastry Cutter and Pastry Press ontop of the Pie Maker during storage.

NOTE : The Pastry Press nests inside the Pastry Cutter for convenient storage.



## **HINTS FOR BEST RESULTS**

### **PASTRY**

- A selection of ready-rolled pastry, such as pie crust, puff or butter puff, is available in your supermarket freezer or specialty food store. These pastries give great results and are handy to keep in your freezer. Allow sufficient time to defrost to room temperature before use. Phyllo pastry can be used for some pies. Use Phyllo pastry from the chilled refrigerator section of the supermarket. Frozen Phyllo pastry can be brittle and difficult to shape.
- Pastry sheets should be kept chilled then thawed when needed. For best results, frozen pastry should be used as soon as it is thawed. If left out for too long, soft pastry sheets are difficult to handle and to cut clean shapes.
- For a light and buttery taste, use puff pastry or butter puff pastry for the pastry top; and puff pastry or readyrolled pie crust for the pastry base. This combination is ideal for dessert pies. We do not recommend using ready-rolled pie crust for your pastry top.
- Some pies, such as tarts and quiches, can be made with a pastry base only. Certain fillings are not suitable for this - they can overflow out of the pastry base and onto the Cooking Plates - so follow the recipe instructions within this booklet or experiment with the consistency of the fillings. Drier, firmer fillings tend to work best.

- Unused pastry sheets can be refrozen. Place into a large freezer bag and seal before placing back into the freezer.

### **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 1/8 inch (3mm) thick

### **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 wrap. Cover completely with plastic wrap and return to the freezer.

### **BREAD**

- The Pie Maker can also prepare economical pies from bread. Most types of large-sized sandwich bread can be used: white, wholemeal, raisin loaf etc. It is not recommended to use thick slices as they will prevent the lid from closing properly. Heavy grained breads are also not recommended as they may scratch the Cooking Plates and are not sufficiently pliable for shaping into the Pie Molds. When using raisin bread, brioche or other sweet breads that are higher in sugar, remember that they may brown quickly.
- To cut 4 bread tops and 4 bread bases, use 8 slices of large-sized sandwich bread. Position the Pastry Cutter over each slice and cut by pressing down into the bread. Do not twist. Ensure the cut is smooth around the edges.
- For best results we recommend to butter the outside of the bread, that is, place the buttered side against the Cooking Plates. Place filling into the unbuttered side. If you are on a low fat diet or calorie counting, the outside of the bread may be left unbuttered. Season the plates occasionally to prevent the bread from sticking and to make cleaning easier.

### **FILLINGS**

- Fillings should be cooked and cooled before adding to the pastry base. The cooking time for the pies is not sufficient to cook raw meat fillings or soften fresh fruit or vegetable fillings.
- Any ingredients you have in your kitchen, left-overs and canned food make quick and easy pie fillings.
- Ensure all ingredients are cut into small and even pieces to allow them to heat through.
- Pies with insufficient filling will not form a good shape and may not brown on top.
- Excess prepared fillings may be stored in an air-tight container in the refrigerator for up to 2 days.

- Be careful when biting into hot pies and especially hot pies containing fillings such as cheese, tomato or jam as these retain heat and may burn your mouth if eaten too quickly.

## REHEATING

- Keep pies hot after baking by placing onto a rack inserted into an oven-proof dish. Place into an oven preheated to 225-250°F (105-120°C) for up to 20 minutes. Pies will begin to dry out if kept for longer in the oven.
- If pies are not being served immediately, place onto a cooling rack or onto a paper napkin to absorb condensation.
- Left-over pies should be cooled and kept in an air-tight container in the refrigerator. Reheat in a preheated hot oven 425-450°F (220-230°C) for 10 minutes or until heated through. Alternatively, reheat them in the preheated Pie Maker until heated through. Do not reheat pies in a microwave oven as the pastry will soften.

### Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.