



MINI PIE MAKER

INSTRUCTION MANUAL

Model#TX-103S



IMPORTANT SAFEGUARDS



(CAUTION: Hot surface): The surfaces will get hot during use.

This appliance is not suitable for and should not be used by children or persons 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 in a safe way and understand the hazards involved.

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read these instructions carefully before using the Pie maker for the first time.
2. When you plug in the Pie maker, make sure that the voltage and frequency of your power source are the same as those on the rating label of the appliance.
3. Do not leave the Pie maker unattended while you are using it. Remember that it can become very hot. Do not touch hot surfaces. Use handles or knobs.
4. Do not touch the cooking plates while in use, wait until the unit has cooled down.
5. To protect against risk of electrical shock, do not immerse cord, plugs or cooking unit in water or other liquid.
6. Close supervision is necessary when any appliance is used near children.
7. Young children should be supervised to ensure that they do not play with the appliance.
8. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
9. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact Ginny's Customer Returns for details.
10. The use of accessory attachments, not recommended or sold by the appliance manufacturer, may cause hazards.
11. Never use sharp, metal, or abrasive utensils on the cooking surface as this may damage the non-stick surface.
12. Do not use outdoors.
13. Do not allow the cord to hang over the edge of a table or counter, or touch hot surfaces.
14. Do not place on or near a hot gas or electric burner, or in a heated oven and ensure that there is sufficient ventilation around the unit when it is in use.
15. To disconnect, remove plug from wall outlet.
16. Do not use appliance other than for its intended use.
17. If the external flexible cable or cord of this appliance is damaged, contact Ginny's Customer Returns for details.
18. Do not operate the appliance with the upper lid opened.

19. This appliance is for household use only.
20. No user-serviceable parts inside

SAVE THESE INSTRUCTIONS.

DO NOT IMMERSE IN WATER OR ANY LIQUID

Before Using for the first time

1. While the cooking surfaces of the pie maker have a non stick coating an additional light coating of butter or cooking oil will aid in the release of the pies.
2. When using for the first time, wipe the surface of the plates with a soft damp lint free cloth.
3. Then lightly grease the cooking plates with butter or oil.
4. Red power indicator light comes on once the pie maker is plugged in. The Green ready indicator remains off and will illuminate once the cooking plate reaches the cooking temperature.
5. Pre-Heat the pie maker with the lid open for approx 5 minutes before using.
6. Once cool wipe off any excess butter and oil. Your pie maker is now ready to use!

HOW TO MAKE PIES

Place on a heat-resistant surface when cooking.

1. When the pastry has been rolled out to the desired thickness use a 3” cutter for the pie case and a 2.5” cutter for the lid.
2. Place the 3” disc of pastry into each of the pie moulds and fill to the top with your desired filling.
3. Place the 2.5” disc of pastry on top of each filled pie ensuring that they are located centrally.
4. Close the lid of the pie maker and switch on.
5. Cooking time will vary dependent on the thickness of pastry and type and quantity of filling used.
6. Periodically check the pies to ensure that they are fully cooked. Trial and error will determine the cooking times for variations in pastry and fillings.
7. Open the Pie maker and remove baked Pies using plastic or wooden utensils. Never use metal knife as this may damage the non-stick coating.
8. Allow the Pie to cool before handling.
9. If you want to make more than 4 mini pies, no need to wait the cooking plates to cool down and just make it at once after taking out the pie.

Cleaning & Care

1. Once you finished using the unit unplug and allow to cool before cleaning.
2. Once sufficiently cooled use a damp soft cloth to wipe down the cooking plates. Never immerse the unit in water or any other liquids.
3. Should any filling be difficult to remove, pour a little cooking oil onto the cooking plate and wipe off after 5 minutes when the filling is softened.
4. Do not use harsh or abrasive cleaners on this product.

1 YEAR LIMITED WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

GINNY'S Customer Returns

Phone: 800-991-4442

8:00 am to Midnight, Monday through Friday

www.ginnys.com