

COOKS
professional



4 Pie Maker Instruction Manual

Product Code: K617

After Sales Support
care@cooksprofessional.co.uk

For correct usage, please read these instructions carefully
before use and keep in a safe place for future reference.

REGISTER NOW FOR EXTENDED 2-YEAR WARRANTY

When you buy direct from the Cooks Professional website your free 2-year warranty is automatically applied upon purchase (no further action required).

If you purchased your product through a different retailer website you can register your product for an extended 2-year warranty by visiting www.cooksprofessional.co.uk/extended-warranty or scan the QR code.



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INTRODUCTION

Congratulations!

You have made an excellent choice with the purchase of this quality Cooks Professional product.

By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards, performance and safety.

We want you to be completely satisfied with your purchase, so this Cooks Professional product is backed by our comprehensive manufacturer's guarantee and an outstanding after sales service through our dedicated Customer Care team.

We hope you enjoy using your product for many years to come.

TECHNICAL SPECIFICATIONS

Model No:	K617
Rated Voltage:	220–240v – 50/60Hz
Power:	1400w
Pie Capacity:	4

PRODUCT SAFETY

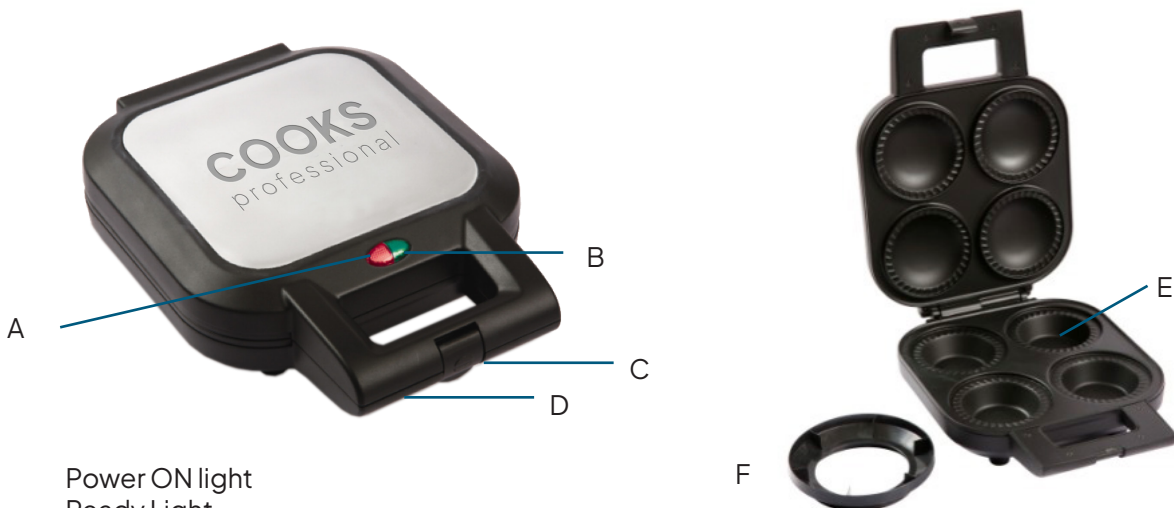
This appliance can be used by children aged 8 years and over, and by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, provided they are supervised or have been given proper instruction on how to use the appliance safely and understand the potential hazards.

Children must not play with the appliance. Cleaning and maintenance must not be carried out by children unless they are over 8 years old and under adult supervision. Keep the appliance and its power cord out of reach of children under 8 years of age.

Always allow adequate space around the appliance for ventilation. Do not operate the appliance beneath cupboards or near curtains or any other flammable materials.

- Do not operate the appliance using an external timer or remote-control system.
- Avoid touching metal parts during use, as they may become very hot.
- If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or a similarly qualified person to avoid any hazard.
- Use the appliance only for its intended purpose. It is designed for household use only and must not be used outdoors.
- Ensure hands are dry before handling the plug or operating the appliance.
- Always use the appliance on a stable, level, dry surface. Take care when using it on surfaces that may be sensitive to heat. A heat-resistant mat is recommended.
- Do not place the appliance on or near hot surfaces, such as gas or electric hobs.
- Do not allow the power cord to hang over the edge of a worktop or come into contact with hot surfaces. Avoid twisting, trapping, or knotting the cord.
- Do not use the appliance if it has been dropped or shows any signs of damage.
- Switch off and unplug the appliance after use and before cleaning.
- Allow the appliance to cool completely before cleaning or storing.
- Never immerse the appliance, power cord, or plug in water or any other liquid.
- Do not leave the appliance unattended while in use.

PIE MAKER PARTS



- A: Power ON light
B: Ready Light
C: Locking Latch
D: Handle
E: Pie Molds
F: Reversible Pastry Cutter Your Pastry cutter is double sided to cut both the top and bottom of your pie crusts. Use the small side for cutting pie tops (puff pastry dough recommended) and the large side for pie bottoms (standard pie crust)

GETTING STARTED: BEFORE YOU BAKE

Unbox your Pie Maker with care, removing all packaging materials. Place it on a flat, stable surface near a standard plug socket. Open the lid and gently wipe the cooking plates with a damp cloth to ensure a pristine surface for your creations. Next, clean the exterior with a soft, damp cloth—but always keep the power cord and plug away from any liquids.

Close the lid, plug in the unit, and let it preheat for about 10 minutes. During this initial heat-up, a slight smoke may appear; rest assured, this is a normal part of settling in. Lightly season the cooking plates with a dab of vegetable oil, then wipe away any excess using a paper towel. This initial seasoning is all that's needed.

USING YOUR PIE MAKER

Position your Pie Maker on a level surface and close the lid. Plug it into your 220–240V AC outlet, and observe the red power light which signals that the unit is heating up. Within 3 to 8 minutes, the green ready light will illuminate, letting you know it's preheated. That green light will continue to cycle during the cooking process to maintain optimal temperature.

For your convenience, you're welcome to open the lid at any time during cooking to check progress. There is no need to unplug the appliance for a quick peek—simply lift the lid, then close it to resume cooking.

PIES & TARTS: GOLDEN CRUSTS, SAVOURY OR SWEET

Depending on your pastry's consistency, there are two methods to achieve a flawless pie—preheated or cold-start. Choose the technique that best suits your ingredients:

Method 1: Preheated Pie Maker (Ideal for Firm, Homemade or Chilled Dough)

1. **Preheat First:** Plug in your Pie Maker and let it preheat until the green light turns on.
2. **Shape Your Pastry:** Use the Reversible Pie Cutter to form your dough—the larger circle becomes the base, and the smaller for the top. The slits in the cutter help to neatly press the dough into the mold.
3. **Assemble the Pie:** Place the base pastry in the mold, then add your filling. Its weight gently presses the dough into place. If using a top, arrange it over the filling and secure the lid until you hear the locking click.
4. **Baking:** Set the timer as per your recipe. As with cakes and muffins, the green light will indicate proper heat. You can open the lid during baking to check progress without unplugging. For additional browning, simply close the lid and extend the bake for a short period.
5. **Completion:** Once your pie has cooked to perfection, remove it carefully using a nylon or wooden spatula—never metal, as it can mar the nonstick surface.

Method 2: Cold-Start (Recommended for Softer or Store-Bought Pastry)

1. **Assembly at Room Temperature:** Start with your Pie Maker unplugged and cool. Place the base pastry into the mold, add the filling, and top with the second layer of pastry.
2. **Begin Cooking:** With the pie fully assembled, close the lid and then plug in the Pie Maker. The unit will gradually heat up with your pie inside, ensuring that the pastry does not begin to melt prematurely.
3. **Bake & Monitor:** Set your timer once the green light indicates that preheating has begun. As before, feel free to open the lid during the process to monitor your pie's progress. Continue cooking for a few extra minutes if more browning is desired.
4. **Finish Up:** Once done, gently remove your pie with a nylon or wooden spatula.

TIP: Use the preheated method for homemade or firmer doughs and the cold-start method for softer, store-bought pastries. This careful selection helps prevent premature melting or imperfect seals, ensuring your pie remains as beautiful as it is delicious.



CAKES & MUFFINS: SWEET STARTS

1. **Fill the Molds:** Pour your cake or muffin batter into each mold, filling it about two-thirds full unless your recipe specifies otherwise. Secure the lid by pressing the locking latch until you hear a satisfying click.
 2. **Set to Bake:** Program your timer as suggested by your recipe. During cooking, you might notice the green light cycling on and off; this is your cue that the temperature is steady.
 3. **Check & Adjust:** When your timer indicates completion, feel free to lift the lid to inspect for desired browning—no need to disconnect the unit. If you desire further browning, simply close the lid and let the cycle continue for a few additional minutes.
 4. **Serve:** When your baked goods have reached perfection, gently release them from the mold using a nylon or wooden spatula to protect the nonstick surface.
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CARE AND CLEANING

After each use—and only once the appliance has cooled—wipe down the interior and the wells with a clean, soapy sponge or cloth. Rinse off any soap residue with a damp cloth and dry thoroughly. For any stubborn residue, a nylon brush or utensil safe for nonstick surfaces can be used. Avoid steel wool, scouring pads, or abrasive cleansers. Wipe down the exterior with a clean, damp cloth. Clean the pastry cutter by hand in warm, soapy water; note that it should not be placed in the dishwasher.

HELPFUL HINTS

- **Perfect Pastry Pairings:** Avoid using traditional pie dough for tops; opt for puff pastry for a light, flaky finish.
- **Grocery Guide:** Look for pre-made pie dough in the refrigerated section and puff pastry in the freezer aisle.
- **Dough Crafting:** If using store-bought crusts, unroll them on parchment paper. Use the large side of the pastry cutter for a snug base, then repurpose leftovers by gently pressing them together to form a second mold.
- **Freezer Storage:** Unused molded pie crusts can be stored in the freezer. Place parchment paper between layers in a zip-sealed bag, squeezing out excess air.
- **Just Right Fill:** For pies, fill molds about three-quarters full. Insufficient filling may result in poor browning on top, while overfilling might cause spillage.
- **Precook Fillings:** Since the typical cooking time is around 10 minutes, ensure any fruit or protein fillings are precooked, unless you're following a recipe that accounts for raw ingredients.

EASY RECIPES FOR YOUR PIE MAKER

Get inspired with these deliciously simple recipes, each specially crafted to make 4 perfect pies in your electric pie maker. Whether you're craving something savoury or sweet, these tried-and-tested combinations are designed to work beautifully with shop-bought pastry and everyday ingredients. Just prep, fill, close the lid—and enjoy golden, home-baked results in minutes.

CLASSIC CHICKEN & MUSHROOM PIES

Comforting, creamy and perfect for lunch or dinner.

Ingredients (makes 4 pies):

- 1 sheet shortcrust pastry (base)
- 1 sheet puff pastry (top)
- 1 tbsp butter
- ½ small onion, finely chopped
- 80g cooked chicken breast, finely shredded
- 50g mushrooms, finely chopped
- 1 tsp plain flour
- 50ml chicken stock
- 1 tbsp double cream
- Salt & pepper to taste

Method:

1. Melt butter in a pan. Sauté onion and mushrooms for 3–4 minutes until soft.
2. Stir in the flour, then slowly add stock. Simmer until thickened. Stir in cream and chicken. Season and let cool slightly.
3. Cut 4 bases (shortcrust) and 4 tops (puff) using the reversible cutter.
4. Place bases into the pie maker (preheated or cold-start, depending on pastry). Spoon in filling.
5. Add tops, close and lock the lid. Cook for 8–10 minutes until golden brown.


APPLE & CINNAMON MINI PIES

Sweet, spiced, and just right for teatime.

Ingredients (makes 4 pies):

- 1 sheet shortcrust pastry (base)
- 1 sheet puff pastry (top)
- 1 medium apple, peeled and finely diced
- 1½ tbsp brown sugar
- ¼ tsp ground cinnamon
- ¼ tsp lemon juice
- ½ tsp cornflour (optional, for thickening)

Method:

1. Combine apple, sugar, cinnamon, lemon juice and cornflour in a bowl.
 2. Cut out 4 bases and 4 tops with the pastry cutter.
 3. Line each mold with a shortcrust base, then spoon in the apple filling.
 4. Add the puff pastry tops. Close the lid and cook for 8–9 minutes until golden and bubbling.
 5. Cool slightly before serving. Optional: dust with icing sugar.
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SPINACH, FETA & RICOTTA PIES

A Mediterranean-inspired savoury treat.

Ingredients (makes 4 pies):

- 1 sheet shortcrust pastry (base)
- 1 sheet puff pastry (top)
- 40g fresh spinach (or thawed frozen), finely chopped
- 40g feta cheese, crumbled
- 40g ricotta
- 1 small egg, beaten (half for filling, half for glazing)
- Pinch of nutmeg
- Salt & pepper

Method:

1. Mix spinach, feta, ricotta, half the egg, and seasonings in a bowl.
 2. Cut out 4 pastry bases and 4 tops.
 3. Line each mold with a shortcrust base, add the filling, and top with puff pastry.
 4. Brush with remaining egg, close the lid and cook for 8–10 minutes until golden and crisp.
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CHOCOLATE HAZELNUT DESSERT PIES

Crispy, gooey and utterly indulgent.

Ingredients (makes 4 pies):

- 1 sheet puff pastry (for both base and top)
- 4 tsp chocolate hazelnut spread
- 1 tbsp crushed hazelnuts (optional)
- 1 small egg, beaten (for glaze)

Method:

1. Cut 8 pastry rounds from the puff pastry.
2. Line each mold with a base round. Add 1 tsp chocolate spread and sprinkle with hazelnuts.
3. Top with the remaining pastry rounds and brush with egg.
4. Close and cook for 7–8 minutes until puffed and golden.
5. Serve warm for a delicious chocolate hit.



CREAMY SALMON & DILL PIES

Elegant and rich, these make a perfect brunch or light supper.

Ingredients (makes 4 pies):

- 1 sheet shortcrust pastry (base)
- 1 sheet puff pastry (top)
- 80g cooked salmon (fresh or tinned), flaked
- 1 tbsp cream cheese
- 1 tbsp crème fraîche or double cream
- 1 tsp chopped fresh dill (or ¼ tsp dried dill)
- ½ tsp lemon juice
- Salt & black pepper to taste

Method:

1. In a bowl, combine the salmon, cream cheese, crème fraîche, dill, lemon juice, and seasonings. Mix until creamy but still chunky.
 2. Cut 4 shortcrust bases and 4 puff pastry tops using the cutter.
 3. Place the bases into the pie maker. Add salmon filling evenly between the wells.
 4. Place the tops, close and lock the lid. Cook for 8–10 minutes until crisp and golden.
 5. Serve warm with a green salad or steamed veg.
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CHEESE, POTATO & CARAMELISED ONION PIES

Hearty and satisfying with rich, savoury flavours.

Ingredients (makes 4 pies):

- 1 sheet shortcrust pastry (base)
- 1 sheet puff pastry (top)
- 1 small potato, peeled and diced (approx. 80–100g)
- ½ small onion, finely sliced
- 1 tsp olive oil or butter
- 40g grated mature cheddar
- ½ tsp wholegrain mustard (optional)
- Salt & pepper

Method:

1. Boil the diced potato for 5–7 minutes until just tender. Drain and let cool.
2. In a pan, gently fry the onion in oil until golden and soft (around 8 minutes). Let cool.
3. In a bowl, mix potato, onion, cheese, mustard (if using), and season.
4. Cut out 4 shortcrust bases and 4 puff pastry tops. Fill the bases, add tops, and close the lid.
5. Cook for 8–10 minutes until deeply golden and bubbling inside.

PLUG WIRING

THESE SAFETY INSTRUCTIONS SHOULD BE READ CAREFULLY AND KEPT IN SAFE PLACE FOR FUTURE REFERENCE.

This appliance is fitted with a plug that complies with BS 1363. Only high quality 13A (square pin) plugs that comply with this standard should be fitted.

Wires are coloured as follows:

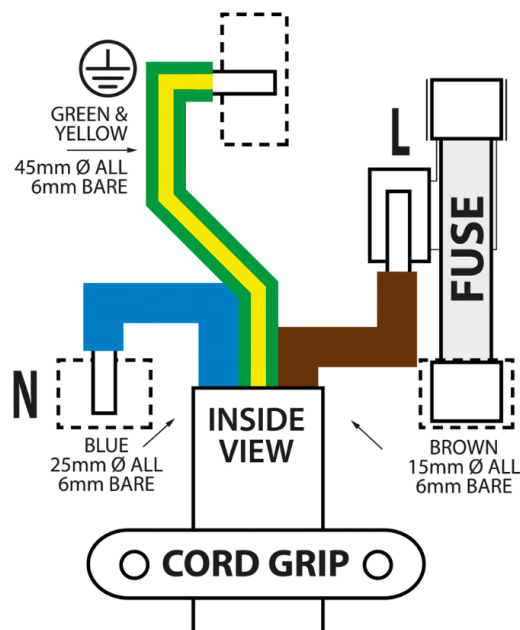
Brown – Live

Blue – Neutral

Yellow & Green – Earth

If the appliance is fitted with a 2-core cable it is double insulated and will not have the yellow and green earth wire.

IT IS ESSENTIAL THAT WIRES ARE ATTACHED ONLY TO THEIR DESIGNATED POSITIONS IN THE PLUG



Fuses must be replaced with the same rating as the original; please refer to the fuse rating stated on the plug for this information. Only genuine fuses compliant with BS 1362 should be used.

GUARANTEE IMPORTANT

Please do not return this product without first emailing our Customer Services at:

care@cooksprofessional.co.uk

Thank you for purchasing this product, which has been made to demanding high quality standards and is guaranteed for domestic use against manufacturing faults for a period of 12 months from the date of purchase.

This guarantee does not affect your statutory rights. If your product fails due to a defect in material or workmanship during this period, please return it to the place of purchase. Normal wear and tear is not covered under the guarantee. Any guarantee is invalid if the product has been misused or subject to neglect or an attempted repair other than by our own service centre. Due to continuous product improvement, we reserve the right to change the product specification without prior notice.

EXTENDED 2 YEAR WARRANTY

WHEN YOU BUY DIRECT FROM THE COOKS PROFESSIONAL WEBSITE YOUR FREE 2 YEAR WARRANTY IS AUTOMATICALLY APPLIED UPON PURCHASE.

If you purchased your product through a different retailer you can register your product for an extended 2-year warranty by visiting our website www.cooksprofessional.co.uk/extended-warranty. The product must be registered, along with your contact information, within 14 days of purchase.

For full terms and conditions please visit our website.

E-mail: care@cooksprofessional.co.uk

Please retain for future reference.
Colours and contents may vary.

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.

Please note that all products with the symbol below must be recycled.

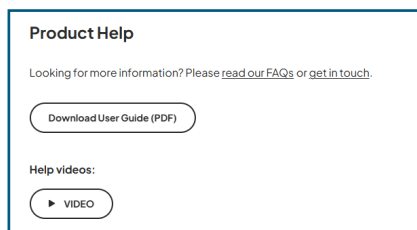


COOKS PROFESSIONAL 'HELP CENTRE'

Welcome to the Cooks Professional 'Product Help' resource centre!

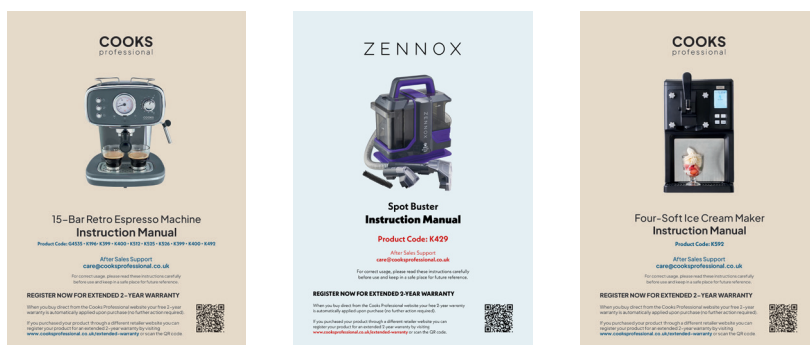
Visit the Cooks Professional website and search for the product you need help with. At the bottom of the product page you'll find the 'Product Help' section.

Here, you'll find all the resources you need to make the most of your Cooks Professional products. Our online 'Product Help' resources are continually being updated with the latest product manuals, 'How to Use' and 'Hints & Tips' videos. Whether you're a first-time user or a seasoned cook, we have something for everyone.

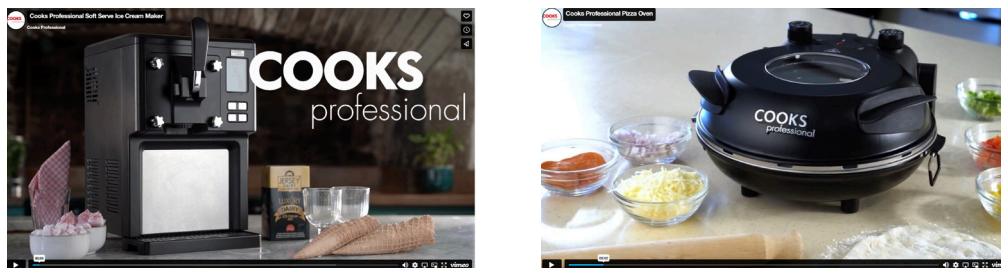


Features:

Latest Product Manuals: Access up-to-date manuals for all our products.



How to Use Videos: Step-by-step guides to help you get started.



Hints & Tips Videos: Expert advice and creative ideas to enhance your cooking experience.

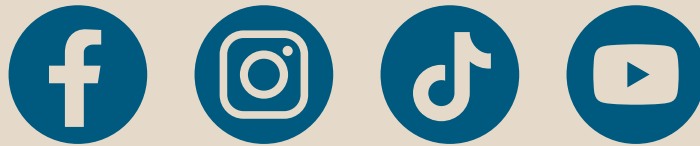
Visit us today and explore our comprehensive collection of resources. If you have any questions, our Customer Care team is available to assist you via Live Chat, email, or our contact form.

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care@cooksprofessional.co.uk



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