



Deep Pie Maker

Model No: JEA70



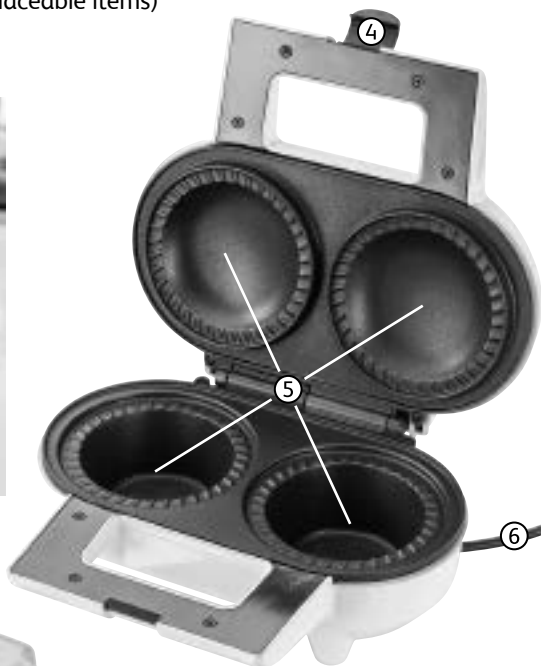
Please read this
instruction manual
carefully before use
and save for later
reference.

Version 002

**UNPACK YOUR DEEP PIE MAKER CAREFULLY AND REMOVE
PACKING PIECES, LABELS AND STICKERS BEFORE USE.**

Identifying The Parts of Your Judge Deep Pie Maker

(with *Part Numbers* for customer replaceable items)



- ① Lid
- ② Red 'Power' Light
- ③ Green 'Baking' Light
- ④ Securing Latch
- ⑤ Non-Stick Pie Cavities
- ⑥ Power Cord and Mains Plug
- ⑦ Pie Pastry Cutter (*JEA70C*)
- ⑧ Power Cord Tie

Before first use

We recommended that you condition the Non-Stick Pie Cavities ⑤ for optimal performance before first using your Judge Deep Pie Maker.

1. Plug the Power Cord and Mains Plug ⑥ into the mains power supply and switch on at the mains, if necessary. The Red 'Power' Light ② will illuminate.
2. Preheat the Judge Deep Pie Maker maker for 3-5 minutes until the Green 'Baking' Light ③ illuminates.
3. Open the Securing Latch ④ and Lid ①. then very carefully (the surfaces will be hot) apply a thin coating of cooking oil to the non-stick plates and rub in with kitchen towel or similar.

This only needs to be done once to ensure pies release easily.

Using the Pie Maker

1. Prepare your pie filling. You can use any sweet or savoury filling you like as long as you follow these two simple rules before spooning into your pie base:
 - Your filling **must** be ready to eat (i.e. meat not raw, fruit and vegetables softened to your taste).
 - Your filling **must** be cooled to room temperature before cooking in the pie maker.

CAUTION: NEVER USE HOT FILLING WHEN MAKING PIES. THIS COULD CAUSE THE FILLING TO OVERHEAT, OVERFLOW AND IN EXTREME CASES EXPLODE.

- See 'Hints and tips' for further advice.
2. Now cut the pastry top and base for your pies using the Pie Pastry Cutter ⑦. Roll pastry to 2-4mm depth and press both sides of the Pie Pastry Cutter ⑦ into the pastry to create 2 x bases and 2 x smaller lids.
 3. Place the first of the larger pastry circles into either of the lower Non-Stick Pie Cavities ⑤. Overlap the pastry slits ensuring they join properly to avoid leaks. Repeat in the opposite lower Non-Stick Pie Cavity ⑤.
 4. Spoon your pre-cooked filling into the left and right lower Non-Stick Pie Cavities ⑤. Do not overfill the pies or add too much excess liquid (Gravies, sauces, custards) as this could result in the pies overflowing.
 5. Carefully place the smaller pastry circles on top of the pies, close the Lid ① and Securing Latch ④.
 6. Plug the Power Cord and Mains Plug ⑥ into the mains power supply and switch on at the mains, if necessary. The Red 'Power' Light ② will illuminate. Within 3-5 minutes the Green 'Baking' Light ③ will illuminate and the pies will start to cook.
 7. Cook the pies for approximately 10 minutes before checking, open the Securing Latch ④ and slowly and carefully raise the Lid ①. **CAUTION: PROTECT YOUR HANDS. Steam may escape/excess pie filling may overflow and can scald.** If the pastry requires further cooking close the Lid ① and Secure Latch ④ and continue to cook for a further 3-5 minutes.
 8. When the pies are cooked to your liking disconnect the pie maker from the mains power supply.

Removing Cooked Pies

- **CAUTION: PROTECT YOUR HANDS.** Take extreme care not to touch the hot Non-Stick Pie Cavities ⑤ when removing your pies. Both the pastry and filling of the pies will be hot. Steam may escape/excess pie filling may overflow and can scald.
- Use a plastic or wooden spatula to remove the pies, or place a thin strip of parchment paper between the pie and the mould for easy release.

Hints and tips

Consistently great pies are easy to achieve if you follow these 3 simple rules:

1. Fillings should always be ready to eat (i.e. meat not raw, fruit and vegetables softened to your taste). Some softer fruits and canned food do not require pre-cooking.
 2. Ensure that ingredients are cut into small and even pieces so that they heat through successfully during the pies 10-15 minute cooking time.
 3. Do not use a filling that is too liquid or add too much extra liquid, such as gravy.
- For extra release a 65mm dia. circle of baking paper can be placed in the bottom of each pie well.
 - Once cooked sweet and savoury pies can also be enjoyed cold. Perfect for picnics or packed lunches.
 - Cooked pies can be frozen to eat later, just follow good home freezing and reheating practices (always thoroughly defrost pies before reheating).

Pie filling ideas

- Tempting sweet and savoury pie fillings can easily be created from simple store-cupboard ingredients. Kids love a baked bean pie with cheese and frankfurter sausages!
- Once they have been slow-cooked, economical cuts of meat make excellent, succulent pie fillings. Why not try a pulled pork shoulder pie with apple?.
- Leftovers can be used to create tasty 'second night' meals. Stews, curries and chillies can all be successfully turned into delicious pies with a little imagination!

Cleaning

- Always unplug Power Cord and Mains Plug ⑥ from the mains power supply and ensure that it has completely cooled before cleaning
- Never immerse the Judge Deep Pie Maker in water or any other liquid.
- Use a soft, damp cloth to wipe clean the Judge Deep Pie Maker inside and out.
- The Judge Deep Pie Maker is not suitable for dishwasher use.
- Do not use harsh or abrasive cleaning detergents or scourers.

Storage

- Before storing the Judge Deep Pie Maker, ensure that it has cooled and dried fully.
- The Power Cord and Mains Plug ⑥ should be wound around the Power Cord Tie ⑧ for safe storage.
- Can be stored upright to save space.
- Always store in a clean, dry place.

Cautions

- Check that the electrical supply ratings of the appliance are correct for your home (see Specification).
- The appliance must be connected via an earthed socket, which should have an individually rated load of above 10A. The plug must be fully pushed into the socket. Overheating could occur if a socket is shared and overloaded.
- Do not insert plug with wet hands.
- Ensure that the Power Cable does not trail over the edge of the work top, is positioned where it cannot be accidentally pulled or snagged, and that it is kept away from any hot object.
- The appliance should always be used on a flat and stable heat resistant surface. Ensure that the sides of the Judge Deep Pie Maker are at least 10cm from surrounding walls and objects.
- Do not place the appliance near a hot gas or electric burner, or in a heated oven.
- Do not use the appliance on a carpet or tablecloth.
- Do not move the appliance whilst in operation.
- Do not use the appliance for any purpose other than that for which it is intended.
- Never move the appliance by pulling the power cable.
- Do not use the appliance outdoors.
- THE COOKING SURFACES AND LID WILL BECOME VERY HOT DURING USE.
- **NEVER USE HOT FILLING WHEN MAKING PIES. THIS COULD CAUSE THE FILLING TO OVERHEAT, OVERFLOW AND IN EXTREME CASES EXPLODE.**
- If using a plastic spatula, do not leave on the Non-Stick Pie Cavities ⑤ when they are hot.
- Children shall not play with the appliance.
- Use the appliance only for its intended purpose.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Do not operate this appliance using a timer/controller, or remote control system.
- Unplug the appliance when not in use.
- The appliance will remain hot after cooking; allow to cool completely before moving.
- Allow the appliance to cool and disconnect from the mains before cleaning.
- **DO NOT IMMERSE ANY PART OF the appliance IN WATER.**
- Never use the appliance when it has been dropped, shows damage (including to the power cable) or does not function properly; contact Judge at the address given. Do not attempt to repair the appliance yourself.
- If the mains supply cable becomes damaged, contact Judge at the address given beneath the warranty statement.
- Do not operate the appliance with a damaged Power Cable or Plug.
- Do not attempt to repair the appliance. In case of breakdown return it to Judge at the address given beneath the Guarantee statement.

Specification

Name	Model No.	Rated Wattage	Rated Frequency	Rated Power	Capacity
Deep Pie Maker	JEA70	1000W	50Hz	220-240V	2 Pies



Judge 2 Year Domestic Electrical Guarantee

- The Judge 2 Year Domestic Electrical Guarantee covers the product to be free of defects in materials and workmanship for a period of TWO YEARS from the date of original retail purchase.
- During this period, JUDGE will, at their option, repair or replace defective parts of the product, or replace the product, providing the Use Care and Safety Advice have been followed.
- The Guarantee does not cover damage, defect or failure caused by or resulting from accidents, external damage, alteration, modification, abuse, misuse or misapplication.
- The Guarantee does not cover any damage caused by taking the appliance apart yourself, or attempting to repair the appliance yourself.
- **THE PRODUCT IS INTENDED FOR DOMESTIC USE ONLY.**
- Please keep your Purchase Receipt and contact us directly if you encounter any problems with your product.

HORWOOD SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES RESULTING FROM THE USE OF THIS PRODUCT (INCLUDING COLOUR FADING, SCRATCHES OR ACCUMULATED DIRT) WITHOUT FOLLOWING THE USE, CARE & SAFETY INSTRUCTIONS.

Note: Due to the introduction of improvements from time to time, the right is reserved to supply products which differ slightly from those illustrated and described in this publication.

Errors and Omissions Excepted.

JUDGE

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FOR DOMESTIC USE ONLY

CORRECT DISPOSAL OF THIS PRODUCT



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.