

# Chef'sChoice® International

## PetitePie® Maker



GB

F

Instructions & Recipes for **Model 860**  
Instructions et recettes pour le **modèle 860**

# IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical appliances including the following:

1. Read all instructions before using the PetitePie® Maker Model 860.
2. Do not touch hot surfaces.
3. Always use plastic handle on lid and do not touch stainless cover or the cooking plates when hot.
4. To protect against fire, electric shock and injury to persons, do not immerse cord, plug or pie maker in water or other liquid.
5. Close supervision is necessary when any appliance is used by or near children.
6. Before use, unwind the power cord completely and keep the cord away from hot parts of the appliance.
7. Do not let power cord hang over edge of table or counter or touch hot surfaces.
8. Do not place on or near hot gas or electric burner, or in a heated oven.
9. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
10. Only operate the pie maker on a dry, flat, non-slip surface.
11. Do not use the PetitePie® Maker outdoors.
12. Do not operate the PetitePie® Maker with a damaged cord or plug. If it malfunctions or has been damaged in any manner, return the PetitePie® Maker to the EdgeCraft Corporation Service Department for examination, repair or adjustment.
13. The use of accessory attachments not recommended by the EdgeCraft Corporation may result in fire, electric shock or injury to persons.
14. Always unplug the pie maker from electrical outlet when not in use and before cleaning, to avoid accidental electrical shock.
15. Allow to cool before cleaning and storing.
16. As long as the appliance is hot, even if unplugged, there is the danger of someone getting burned. Do not touch hot surfaces and do not put it into storage while hot.
17. Do not use the PetitePie® Maker for other than intended use.
18. For use only on 120V 60HZ power. Use a socket with a good ground connection.
19. Do not use harsh abrasives, caustic cleaners when cleaning the appliance.
20. For household use only.
21. **SAVE THESE INSTRUCTIONS.**

# **YOU MADE A GOOD CHOICE**

---

The PetitePie® Maker Model 860 comes to you from Chef'sChoice®, the maker of the world's finest professional household gourmet products. The PetitePie® Maker is not only for special occasions. The PetitePie® Maker brings to your home the capabilities of making treats for breakfast, lunch, dinner and dessert. Individual quiches, muffins and both savory and sweet pies can be ready in minutes. You may bake pies from scratch or use convenient short cuts for that home baked flavor.

## GETTING TO KNOW YOUR PetitePie® Maker

It will take only a minute to get to know your PetitePie® Maker Model 860. You will see that it is made of high strength, durable quality, high temperature engineering plastic, cast aluminum plates and a brushed stainless steel lid.

To open the lid, squeeze the front plastic handle with its locking latch together and lift. This will expose the baking plate surfaces.

The non-stick surfaces of the Model 860 are coated with the world's most advanced non-stick technology. You will be impressed to see how easily even your stickiest pies, cakes or biscuits can be lifted off the plates. In most cases, cleanup is as easy as wiping out the pie maker with a soft cloth.

There is no power switch. The baking plates are energized as soon as the power cord is inserted into a three (3) prong 120 Volt A.C. outlet. Once plugged in the red baking light will illuminate immediately to let you know the Model 860 is "ON". The red light (see Figure 1) will stay lit as long as the unit is plugged in, indicating there is power to the unit. In about 4 minutes the plates will be heated and the green light will come on indicating the unit has come to the proper baking temperature. The green light will cycle on and off maintaining the proper bake temperature. When the green light is on the unit is at the proper baking temperature. Heating will resume automatically and the green light will go out whenever the plates need power to maintain a uniform temperature. The green light will come back on when the plates have once again reached the proper temperature. The green baking light will continue to cycle on and off as you bake, reassuring you that the proper baking temperature is being maintained.

There is a convenient timer (see Figure 2a) built into the PetitePie® Maker. Follow the recipe's timing instructions. The timer may be adjusted to your individual needs. Times will vary based on the type of food being baked. Set the time your pies need to bake by using the up and down arrows (see Figure 2a).



Figure 1.

To increase the time, press the up arrow. To decrease the time, press the down arrow. You may quickly increase or decrease the time by pressing the up or down arrow and holding it in until the desired setting is reached. To clear the times press both arrows at the same time. Once you have set the time you need for your recipe press the Start button and the timer will start counting down. You will hear the PetitePie® Maker beep seven times when your pies are ready. The beeper will sound again after a minute if no one has attended to the pies. The pie maker is programmed to remember how long you set the time for. With a little experience you will achieve perfect pies, cakes, muffins and quiches every time.

*Please note that baking continues after the timer beeps. The timer does not control the heating elements.*

Included with the PetitePie® Maker is a two sided pastry cutter and a pusher (see Figure 2b). The large side of the cutter should be used for cutting the bottom pie shell and the smaller side should be used for cutting out the tops or for opened faced crusts, such as used in tarts. The pusher can be used to gently depress the bottom crust into the pie form.

For your safety when baking, open the lid very carefully.

Provisions have been made for cord storage on the bottom of the unit.

## **USING THE PetitePie® Maker FOR THE FIRST TIME**

Insert the PetitePie® Maker power cord into a grounded 120 volt outlet and close the cover. The red “baking” light will turn on immediately indicating there is power to the unit and the plates are heating. In about 4 minutes the green light will come on indicating the PetitePie® Maker is ready for baking. On the first heating you may sense a slight odor during the heat-up cycle. This is typical of new heating elements. Because both of the baking surfaces are factory finished with an extremely effective non-stick coating, it is unnecessary to oil the surfaces before you use the PetitePie® Maker.



Figure 2a. Control Panel.



Figure 2b.

## GENERAL INSTRUCTIONS FOR PIES AND TARTS

1. Plug in the pie maker and Preheat as described previously.
2. While the PetitePie® Maker is preheating, prepare the crust. Unroll premade pie crust on a lightly floured surface or roll out homemade dough to a flat sheet of desired thickness.
3. Cut out the pie bottoms and tops (if needed) using the supplied cutter. The included pie cutter has a large and small cutter conveniently molded into one piece. Use the larger circle for the bottom crusts and the smaller circle for the top crusts. Apply light pressure with fingers inside the top lip of the pie cutter to cut through the pastry (Figure 3a). Pressing on the cutter with a flattened hand is not recommended as the top edges of the cutter can cause discomfort to the hand (Figure 3b).
4. Prepare the pie filling. The pie filling will need to be spooned into the crusts immediately after the crusts are placed into the pie maker. Fillings can range from sweet to savory and you can bake double or single crusted pies.
5. Making sure that the green “ready” light is illuminated, place one pie base into one of the pie cavities, taking care to center the dough in the cavity. Then use the pusher to press the dough so that it is in full contact with the baking plate (Figure 3c).
6. Spoon the pre-cooked pie filling into the base. For covered pies, use a rounded  $\frac{1}{2}$  cup of filling. For un-covered pies and tarts, fill the pastry shell approximately  $\frac{2}{3}$  full.
7. For covered pies, place a pie pastry cover (small circle) over the filled pie, being careful to center the dough. It is recommended to pierce the cover in a few small places to allow steam to escape during cooking.
8. Repeat steps 5-7 to make pies in the remaining three cavities. It is recommended to cook in full batches of four for even cooking and consistent thermostat operation.
9. Close the lid firmly so that the latch clicks into the locked position.
10. Set the timer for the time recommended by the specific recipe.
11. When the timer beeps, check the pies. The pies should be golden brown when fully baked. If the color of the pies is too light, close the lid and continue baking for another minute or two. If the pies are too dark, reduce the cooking time by a minute or two for the next batch of pies. Keep hands away from the hot stainless cover and baking surfaces. Touch only the plastic parts and handle provided.
12. When the pies are done they can be removed easily by lifting one edge with a heat-resistant plastic fork and sliding a flat spatula under the pie to lift and transfer it to a cooling rack. (If you use a metal fork, use care not to contact cooking surfaces since that might scratch the non-stick surface and decrease its effectiveness.)



Figure 3a.



Figure 3b.



Figure 3c.

13. After removal of the pies, the PetitePie® Maker can be immediately refilled with a new set of crusts and fillings or it can be closed until you are ready to bake again.
14. When finished baking, be certain to unplug the PetitePie® Maker. Only then is the unit no longer powered. Always unplug the PetitePie® Maker immediately after use. Never leave it unattended when plugged in. Children should not be allowed to use the pie maker except in the presence of an attentive adult. The PetitePie® Maker cools faster when its lid is left fully open. Store only when cold.

## **SUGGESTIONS**

---

- Use homemade or store bought pie dough for double crusted or single crusted pies and quiches.
- Always use pre-cooked fillings for pies. The cooking time for pies is not sufficient for cooking raw meats. Fillings should also be cooled to room temperature before adding to the pie maker.
- Generally, for making covered pies, fill the pie shells by using ½ cup of filling. Avoid putting too much filling in the pie forms as that will cause an overflow and increase the clean up time. Too little filling will result in an underdone uneven top crust. With practice you will know how full the crusts should be so that the top plates cook the top crusts evenly. Close the lid immediately after adding the pie crust and filling. Press down lightly on the lid handle as it is closed and snap it shut. Set the timer according to the recipe directions, and press the “Start” button.
- Use your Petite Pie Maker for breakfast lunch, dinner and desserts. Use it to make quiches, cupcakes, coffee cakes and open faced sandwiches. You may use purchased cake mixes, store bought refrigerated biscuit dough or any of your tried and true family recipes.
- When you are baking cakes or muffins fill the forms  $\frac{2}{3}$  full. You may briefly lift the lid to check the progress of browning. Close the lid promptly to bake the treats longer if necessary.

## **SOME FAVORITE RECIPES**

---

### **Petite Pie Basics**

---

Savory pies and quiches taste best when they are warm. You might prefer to let them cool on a wire rack for several minutes prior to serving. This gives the pie fillings a chance to cool some before cutting into them. Some steam may be released when you cut into the pies, so exercise care.

Pies can be kept warm in a 300 degree oven while you cook the remaining batches. Pies and cakes may be frozen for use at a later time.

*\* Many trademarked products are available which can be used in the PetitePie® Maker® such as: General Mills Bisquick® for Impossible Pies and coffee cakes, Pillsbury Hungry Jack® Biscuits, and Pillsbury® pre-made Pie Crusts.*

### **Baking Empty Tart Shells**

---

It can be fun to bake empty tart shells to be filled later with refreshing glazed fruit or a light fluffy mousse.

Your PetitePie® Maker is excellent for baking pie shells, which can be filled later. The shells may be made from your favorite pie crust recipe or use pre-made pie crust dough, commercially available from companies such as Pillsbury®. One package of pre-made dough will yield about 8 shells.

Preheat the pie maker. Use the small end of the dough cutter to cut out 8 small circles. Using the included press, gently push the dough into the pie form. Next, use a fork and gently prick the bottom and sides of each crust. Set the timer for 6 minutes. Close the lid and bake. The shells should be lightly browned when finished. Cook longer if necessary.

Remove to a cooling rack. When the shells are cool fill them with your favorite fruit or mousse filling.

## Personal Breakfast Quiches

---

- 1 package of purchased pie dough such as Pillsbury® or your favorite home made dough**
- $\frac{2}{3}$  cup milk**
- 4 large eggs**
- 4 teaspoons dijon mustard**
- Salt and pepper**
- 1 cup diced ham**
- 1 cup finely shredded cheese (Swiss is preferred)**
- $\frac{1}{4}$  cup slice scallions**
- $\frac{1}{4}$  cup diced green and red peppers**

Serves 8

1. Preheat the pie maker.
2. Unroll each of the pie rounds. Stretch or roll the pie dough so that you can get four large circles using the large cutter from each round.
3. Whisk together the milk, eggs, salt and pepper, and mustard. Stir in the scallions and peppers.
4. Place each pie dough round in the PetitePie maker and use the pusher to gently depress the dough into the pie form. Sprinkle the bottom with the ham and fill the pie  $\frac{2}{3}$  of the way with the egg mixture. Sprinkle the top with cheese. Close the lid and bake for 10 minutes.
5. Use a fork to gently lift the quiche enough to slide a flat spatula under the bottom. Transfer the quiche to a cooking rack.
6. Repeat the process to use the remaining dough and filling.

*\* Many trademarked products are available which can be used in the PetitePie® Maker® such as: General Mills Bisquick® for Impossible Pies and coffee cakes, Pillsbury Hungry Jack® Biscuits, and Pillsbury® pre-made Pie Crusts.*

## Shepherd's Pies

---

- |  |   |
|--|---|
| <b>1 can refrigerated biscuits (such as Pillsbury Juniors® or Pillsbury Grands® cut in half)</b> | <b>Salt and pepper to taste</b>                 |
| <b>2 Tablespoons olive oil</b>   | <b>2 Tablespoons all purpose flour</b>          |
| <b>1 pound extra lean ground beef</b>  | <b><math>\frac{1}{2}</math> cup beef stock</b>  |
| <b>1 cup onions minced</b>   | <b>1 cup frozen mixed vegetables</b>            |
| <b>1 Tablespoons minced garlic</b>   | <b>2 Tablespoons chopped parsley (optional)</b> |
|  | <b>2 cups shredded yellow cheddar cheese</b>    |
|  | <b>2 cups seasoned smashed potatoes</b>         |

Serves 8

1. Heat oil in a skillet over medium high heat until it sizzles. Add onion and a pinch of salt. When translucent add garlic. Add ground beef and crumble. Stir until it is no longer pink. Add seasoning. Drain off the fat. Add flour and stir until you reach a paste consistency. Add the beef stock to pan and stir until creamy. Take off the heat and stir in vegetables.
2. Reheat mashed potatoes in microwave. Season to taste.
3. Roll biscuit into a 5 inch circle. Use the pusher to fit the biscuit into each individual pie shape.
4. Fill with  $\frac{1}{3}$  cup filling. Add  $\frac{1}{4}$  cup mashed potatoes. Top each pie with 1 Tablespoon of the cheese. You can reverse the order if you like; Add the potato filling then the beef filling and sprinkle with cheese.
5. Bake 6 minutes and check for doneness. If not done to your liking close the lid and cook another couple of minutes.
6. Use a fork and gently lift the pie just enough to slide a flat spatula under it. Move it to a cooling rack. Repeat the process to use the remaining biscuits and filling. Adjust the cooking time as necessary.

*\* Many trademarked products are available which can be used in the PetitePie® Maker® such as: General Mills Bisquick® for Impossible Pies and coffee cakes, Pillsbury Hungry Jack® Biscuits, and Pillsbury® pre-made Pie Crusts.*



## Opened Face Ruebens and Rachels

---

- 1 can refrigerated biscuits such as Pillsbury Juniors®**
- 8 oz thinly sliced corned beef, chopped or 8 oz thinly sliced turkey, chopped**
- 1 bag of sauerkraut squeezed dry**
- 4 oz shredded swiss cheese**
- Dijon mustard or thousand island dressing**

Serves 8

1. Preheat the pie maker.
2. Separate the biscuits and press each into a 5 inch circle.
3. Spread on each round either Dijon mustard or Thousand Island dressing.
4. Layer each round with: 1 oz of the corned beef or the turkey, 1 Tablespoon of sauerkraut, 1 Tablespoon of Swiss cheese
5. Close the lid and bake for 8 minutes. You may adjust the timing.
6. Lift the edge of sandwich and slide a flat spatula under the sandwich to transfer it to a cooling rack.
7. Repeat the process to use the remaining biscuits and filling.

*\* Many trademarked products are available which can be used in the PetitePie® Maker® such as: General Mills Bisquick® for Impossible Pies and coffee cakes, Pillsbury Hungry Jack® Biscuits, and Pillsbury® pre-made Pie Crusts.*

## Quick and Easy Chicken Pot Pie

---

- 1½ cups of diced chicken (You can use a cooked rotisserie chicken from the market. Remove the skin then remove the cooked chicken from the bones and dice it.)**
- 1½ cups of frozen mixed vegetables such as a mixture of peas carrots corn and green beans. Other additions to consider would be potatoes and mushrooms.**
- 1 can of cream of chicken soup (cream of mushroom or cream of celery)**
- 1 teaspoon poultry seasoning**
- 1 egg**
- 1 Tablespoon of water**
- 1 package of purchased pie dough such as Pillsbury® or make your own favorite recipe**

Makes 4 pies - This recipe can be easily doubled as needed

1. Preheat the electric pie maker while you make the filling.
2. Roll out the two sheets of pie dough included in the purchased package. Use the included pastry cutter to cut 2 large rounds and 2 small rounds from each sheet. You will have 4 large circles for the base of the pie and 4 small circles for the tops. Save the scraps and re-roll for additional pies if desired.
3. Mix together the chicken, the vegetables, the soup and the seasoning.
4. In a small bowl whisk together the egg and the tablespoon of water.
5. Place the large circle of pie dough into the form of the pie maker. Using the pusher, gently mold the dough into the well. Repeat the process with the other 3 large circles.
6. Fill each pie with ½ cup of filling. The filling should mound slightly.
7. Cover each pie with the small circle of dough. Lightly brush the top crust with the egg wash. Take a sharp knife and make four slits in the top crust.
8. Close the lid and bake the pies for about 8 minutes. If the crusts are not done enough continue baking until you reach the desired color.
9. Use a fork to slightly lift the edge of the pie. Slide a small spatula under the bottom of the pie to help transfer it to a cooling rack. Serve Warm.

*\*As an added bonus you can ladle chicken gravy over the top of the pie when it is served.*

*\* Many trademarked products are available which can be used in the PetitePie® Maker® such as: General Mills Bisquick® for Impossible Pies and coffee cakes, Pillsbury Hungry Jack® Biscuits, and Pillsbury® pre-made Pie Crusts.*

## Favorite Apple Pie

---

**¼ cup brown sugar**  
**¼ cup white sugar**  
**2 teaspoons cornstarch**  
**½ teaspoon cinnamon**  
**⅛ teaspoon cloves**  
**⅛ teaspoon nutmeg**

**4 apples peeled cored and chunked**  
**4 Tablespoons of butter**  
**1 Tablespoon vanilla**  
**Juice of half a lemon (optional)**  
**Grated rind of one lemon (optional)**

Makes 4 pies

1. Preheat the pie maker.
2. Mix together the brown sugar, white sugar, cornstarch, and spices – set aside.
3. Cut the apples into ½ inch chunks. Melt the butter in a sauté pan over medium low heat and add the apples. Sauté the apples until they are tender. Add the sugar mixture and cook over low heat until the sugar is melted and the apples are glazed. Stir in the vanilla, lemon juice and lemon zest. Remove from the heat and set aside to cool.
4. Using the large side of the included pastry cutter, cut out 4 bottom shells. Then using the small end of the pastry cutter, cut out 4 tops.
5. Place each large bottom crust into the well of the pie maker. Using the included pusher gently push the dough down into the form of the pie shell. Fill each pie with a generous ½ cup of filling. Lay the small pie dough crust on top of each filled pie. Use a sharp knife to cut vent holes in each pie.
6. Set the timer for 8 minutes and press the “Start” button. Close the lid. When the pies are done use a small fork to carefully lift the edge and slide a spatula under the pie to move it to a cooling rack. Repeat with remaining pies.

*\* Many trademarked products are available which can be used in the PetitePie® Maker® such as: General Mills Bisquick® for Impossible Pies and coffee cakes, Pillsbury Hungry Jack® Biscuits, and Pillsbury® pre-made Pie Crusts.*

## Easy Cherry–Apple Pie

---

**1 Box of pre-made pie dough – such as Pillsbury® or use a homemade crust**  
**1 can of apple pie filling**  
**1 can of cherry pie filling**  
**Mix the two fillings together.**

Makes 4 pies

1. Unroll the two circles of pie crust. Use the large end of the pie cutter and cut two large circles of crust from each round of dough. Use the small end of the cutter and cut two small circles of crust from each round of dough. Yields 4 tops and 4 bottoms.
2. Using the included pusher gently push the large circles of crust into each pie form. Fill each pie with a heaping ½ cup of cherry-apple filling. Lay the top crust on the filling. Use a sharp knife and cut vent holes in the top crust. You may sprinkle the top crusts with cinnamon sugar if you like.
3. Set the timer for 6 minutes and press the “Start” button. Close the lid and bake. If the tops are not lightly browned continue baking.
4. Once the pie is done use a fork to gently lift the corner of the pie. Slip a spatula under the pie and move it to a cooling rack.
5. Serve the pies warm with a scoop of ice cream.

*\* Many trademarked products are available which can be used in the PetitePie® Maker® such as: General Mills Bisquick® for Impossible Pies and coffee cakes, Pillsbury Hungry Jack® Biscuits, and Pillsbury® pre-made Pie Crusts.*

## CORD SAFETY

A short power supply cord is provided with this appliance to reduce the risk resulting from the cord becoming entangled in or tripping over a longer cord and causing the PetitePie® Maker to overturn, spilling its hot contents. While EdgeCraft does not recommend it, extension cords are available and may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the extension cord should be at least 10 amperes. The longer cord should be arranged so that it will not hang over the counter top or tabletop where it can be pulled on by children or pets or tripped over.

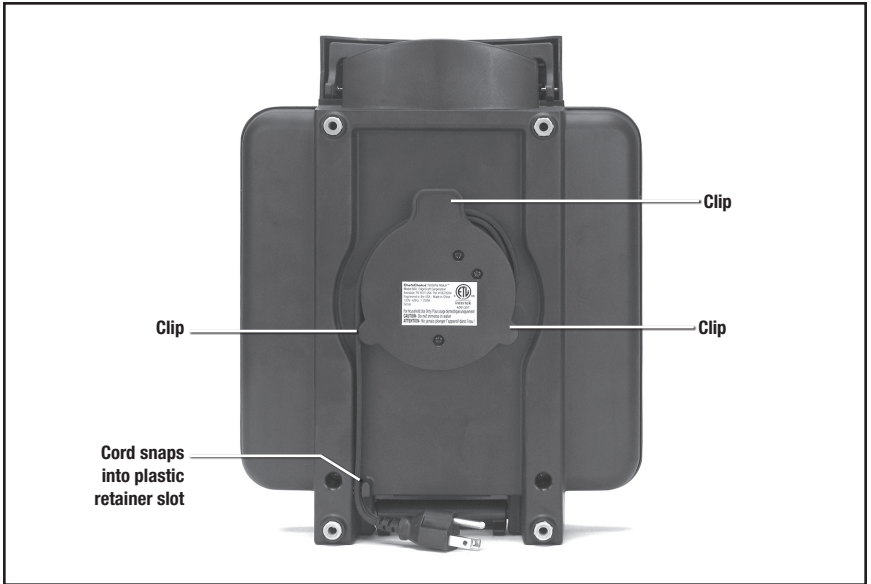


Figure 4. Cord clips under base. PetitePie™ Maker stores upright as shown.

## **CLEANING AND STORAGE**

---

Before cleaning the PetitePie® Maker, always unplug the power cord. Wait until the Classic PetitePie® Maker cools to room temperature. Never clean the appliance under water. If you find it necessary to clean the baking surface use a soft brush, or a flexible moist cloth. Never use sharp or pointed tools as they will damage the non-stick surfaces. The exterior can be safely cleaned with a mild detergent on a damp soft cloth, a Q-tip, or small soft brush. Use a dampened cloth to wipe it down then follow with a dry soft cloth. Wrap the power cord under the bottom for storage.

## **SERVICE**

---

This appliance is for household use only. No user-serviceable parts are inside. Refer servicing to qualified personnel. In the event service is needed, return your PetitePie® Maker to the EdgeCraft Corporation, where the cost of repair or electrical or mechanical adjustment can be estimated before the repair is undertaken. If failure occurs within the warranty period there may be no charge.

Please include your return address and a brief description of the problem or damage to the PetitePie® Maker on a separate sheet inside the box.

# EdgeCraft

World Leader in Cutting Edge Technology®

**EdgeCraft Corporation**

**825 Southwood Road, Avondale, PA 19311 U.S.A.**

**Customer Service (800) 342-3255 or 610-268-0500**

This product may be covered by one or more EdgeCraft patents and/or patents pending as marked on the product.

Chef'sChoice®, PetitePie™ Maker and the overall design of the product are registered trademarks of EdgeCraft Corporation, Avondale, PA

Conforms to UL Std. 1083 Certified to CAN/CSA Std. C22.2 No. 64

© EdgeCraft Corporation 2014

A14

[www.chefschoice.com](http://www.chefschoice.com)

Printed in China.

W860200