

Sunbeam

Pie Magic® Deep Fill Pie Maker

PM4800

User Guide



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تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώσετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری یکنید که احتیاط‌های بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR SUNBEAM PIE MAKER.

- Use well away from walls and curtains.
- Ensure the Sunbeam Pie Maker is placed on a flat and stable surface during operation.
- Do not immerse or drop the Sunbeam Pie Maker in water or in any other liquid.

Sunbeam is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- This appliance is not intended for use by persons (including children) 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 by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Do not allow the internal components of the Sunbeam Pie Maker to get wet at any time.
- Do not overfill your pie cases or have excess liquid ingredients. This will result in overflow from the pie maker. Pie filling is hot and can scald. See Page 8 .
- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line.

Ensure the above safety precautions are understood.

Features of your Sunbeam Pie Maker

Deep-dish, non-stick plates.

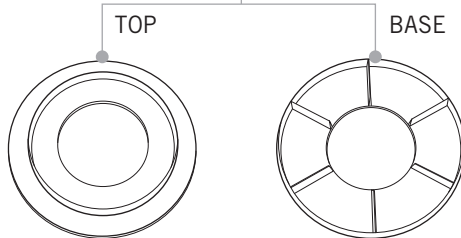
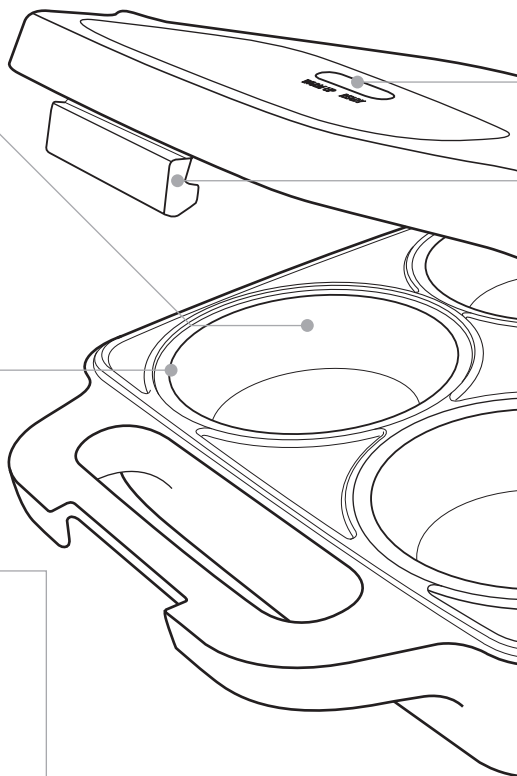
Makes generous, high-top traditional size pies with extra filling. The four non-stick plates are easy to clean and allow the pies to be easily removed from the pie maker. You can make up to four perfect traditional size pies every time.

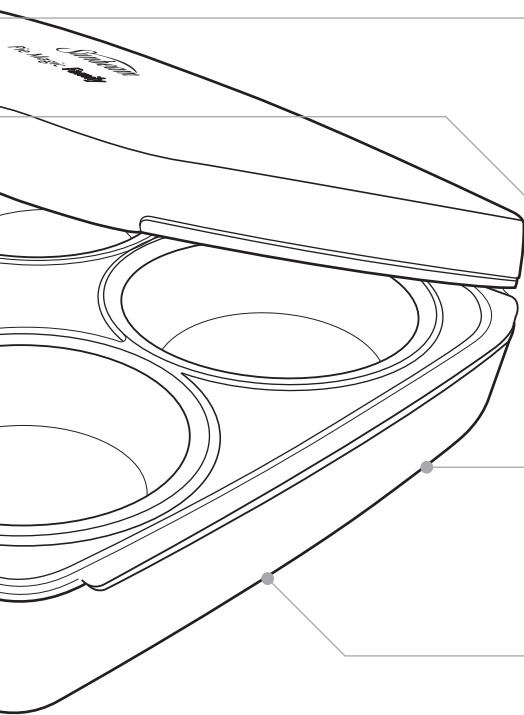
Edge crimper.

Seals the pies perfectly and gives them a decorative trim.

Pastry cutter.

The special cutter is for cutting the pastry tops and bases of your pies. The small cutter side is for the pastry top and the large cutter is for the pastry base.





Power ON light.

Indicates that the pie maker is on and heating.

Securing latch

Holds the pie maker closed, to seal the pies and for safe, convenient vertical storage.

Rubber feet

Holds the pie maker firmly in place and prevents it from scratching the benchtop.

Cord Wrap

Stores the cord underneath the unit when not in use for more convenient storage.

An Introduction to your Sunbeam Pie Maker

Now you and the whole family can make golden brown, crispy pies at home, using your choice of delicious and imaginative fillings.

You will be amazed at the variety of pies you can make - chicken, beef, pork, vegetable and seafood pies; as well as fruit and sweet pies.

You can also use it to heat up frozen and thawed, cooked pies.

With your Sunbeam Pie Maker, you can turn any ingredients, left-overs or canned food into delicious pies – great for appetisers, meals, desserts, supper or snacks.

Make perfect pies every time!

Before using your Sunbeam Pie Maker

Before using your Sunbeam Pie Maker for the first time, the non-stick plates must be seasoned to protect the non-stick surface.

Plug the power cord into a 230/240 volt power outlet and turn the power ON. Preheat the pie maker for 5 minutes. Season the plates by applying a thin coat of cooking oil onto the surface and rub in with paper towel.

Alternatively add oil to paper towel and rub over the cooking plates.

After this initial seasoning, there is no need to season the plates after each use as the pastry leaves the plates slightly seasoned.

Note: When using your Sunbeam Pie Maker for the first time, you may notice a fine smoke haze being emitted. This is normal and is due to the initial heating of the internal components.



**Hot Surfaces
Do Not Touch**

This symbol indicates, temperature of accessible surfaces may be high when the appliance is operating and for some time after use.

Making pies in your Sunbeam Pie Maker

What type of pastry can be used?

There is a wide selection of ready rolled pastry available in your supermarket freezer, such as shortcrust, puff, butter puff and wholemeal pastry. These pastries all give great results and are handy to keep in your freezer.

Due to the high fat content in pastry there may be some oil seepage from the pies during the cooking process. This does not affect the quality of the pies.

Therefore we recommend using Light Puff Pastry for the top combined with a Light Shortcrust Pastry for the base.

For a more buttery taste use butter puff pastry for your pastry top combined with a shortcrust pastry for your base. This combination is ideal for desserts. Homemade pastry can also be used.

Preheat the Pie Maker for 5 minutes until ready light is illuminated. Defrost your frozen, ready rolled pastry while preparing your pies.

Note: The Warm Up and Ready lights are thermostatically controlled and will cycle during cooking to ensure that the correct temperature is gained.

Cutting the pastry.

Use the special pie cutter provided to cut the pastry tops and bases for your pies. The small cutter is for the top and the large cutter is for the base. See Figure 1.

To cut your pastry pieces, position the cutter on a flat sheet of pastry and cut by pressing down into the pastry. Ensure the cut is smooth around the edges.

Note: For best results, frozen pastry should be used as soon as it is just thawed.

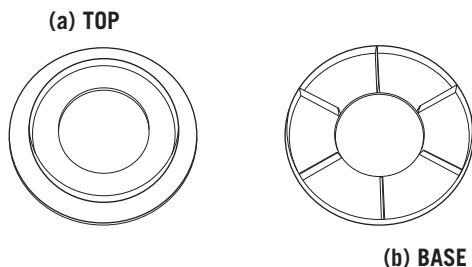


Figure 1

Forming the pastry.

Gently place the pastry base in the preheated pie maker. Be careful as the pie maker will be hot. Quickly overlap the pastry slits to ensure they join properly until a pastry base is formed. See figure 2 and figure 3.

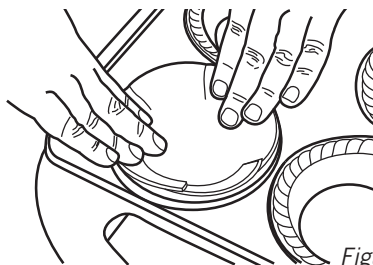


Figure 2

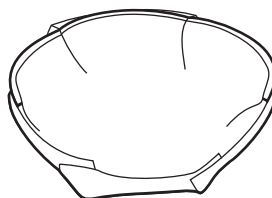


Figure 3

Caution: Only touch the pastry as the pie maker will be very hot.

Making pies in your Sunbeam Pie Maker continued

Adding the filling.

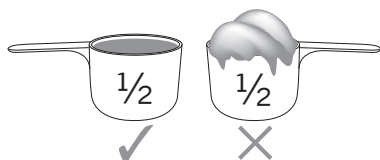
Any ingredients you have in your kitchen, left-overs and canned food make tempting pie fillings.

Pre-cook your pie fillings, particularly if using fresh meat or vegetables. Ingredients such as fruit and canned food can be used without pre-cooking.

Ensure all ingredients are cut into small and even pieces to allow them to heat through.

Note: Do not use liquid ingredients such as sauces, gravies and custards on their own or in large amounts as they will overflow and make the pastry soggy. Always combine with solid ingredients. Also do not use hot fillings as the pastry base will become soggy.

Spoon your pre-cooked, cooled filling into the pastry base. Use a level $\frac{1}{2}$ metric cup of filling in each pie base. Do not overfill.



Caution: Do not overfill your pie cases or have excess liquid ingredients (sauces, gravies, custards). This will result in overflow from the pie maker. Pie filling is hot and can scald.

Cooking the pies.

Place the pastry tops over the filling and close the lid. Cook the pies for approximately 10-15 minutes. If you prefer extra browning, we recommend you cook for an extra 2-4 minutes.

Caution: During cooking, open the pie maker slowly and carefully, as excess pie filling may overflow and can scald.

Making pies in your Sunbeam Pie Maker continued

Carefully wipe off oil after each batch of pies, prior to making your next batch. This will improve the cooking quality and prevent excess oil.

Tip: Fruit or vegetable fillings won't take as long to heat and cook through as meat fillings.

If planning to freeze, only cook pies for the minimum cooking time. Allow to cool on wire racks before freezing in airtight bags.

Note: During cooking you may notice a whistling sound. This is due to steam escaping from the pies.

Remove your pies using a plastic spatula.

DO NOT USE METAL UTENSILS AS THESE WILL SCRATCH THE NON-STICK SURFACE. Wipe the plates clean after making each pie.

Using left-over pastry.

Make more pies, garnishes and decorations with the left-over pastry.

To make garnishes and decorations, cut the pastry into any shape, such as leaves.

Place the shape on the pastry top before closing the lid.

Note: It is recommended that only shortcrust ready rolled pastry be re-rolled. Keep the pastry covered to prevent drying and cracking.

Pre-cutting pastry.

Pastry can be pre-cut and stored in the freezer so that anyone can make pies at their convenience. After cutting the pastry, separate each piece with a layer of plastic. Cover completely with plastic and return to the freezer.

Defrosting and reheating pies

Defrosting.

Room temperature: pies will defrost in approximately 1 hour.

Microwave oven (700W): defrost each pie for approximately 5 minutes on defrost setting.

Reheating.

Pie maker: Preheat the pie maker for 5 minutes (or until the orange light turns to green).

Thawed pies – heat for approximately 10-15 minutes.

Frozen pies - heat for approximately 30 minutes.

Oven: Preheat oven to 180°C.

Frozen pies – heat for 40-45 minutes.

Thawed pies – heat for 15-20 minutes.

Caution: During cooking, open the pie maker slowly and carefully, as excess pie filling may overflow and can scald.

Care and Cleaning

Pie Filling Quantities.

Use a level $\frac{1}{2}$ metric cup of filling for Traditional size pies. Do not overfill.



Caution: Do not overfill your pie cases or have excess liquid ingredients (sauces, gravies, custards). This will result in overflow from the pie maker. Pie filling is hot and can scald.

Carefully wipe off oil after each batch of pies, prior to making the next batch. This will improve the cooking quality and prevent excess oil.

All the pie fillings should be used with a pastry base to make the pies.

Always use a plastic utensil to lift the pies from the pie maker.

Do not use metal utensils as these will scratch the non-stick surface.

To clean after use.

Always turn the power OFF and remove the plug before cleaning.

Do not immerse the pie maker in water or any other liquid.

Do not use abrasives or metal scourers as they will scratch the non-stick plates and the exterior surface.

To clean the non-stick plates.

Wipe over the plates with a dampened cloth.

To clean the exterior.

Wipe over with a dampened cloth and polish with a soft dry cloth.

To clean cooked on stains.

Should your pie maker require additional cleaning of stubborn build up and stains, the following cleaning method is recommended:

Combine 2 tablespoons of bicarbonate or baking soda with water to make a paste.

Turn the power OFF and remove the plug. Ensure the cooking plates are cool.

Using a damp cloth, wipe the mixture on the cooking plates. Allow to stand for 1-2 hours.

Using a damp cloth, gently polish off the mixture to remove all residue.

Before using the pie maker again, re-season the non-stick surface by applying a little oil, and wiping clean with paper towel.

Pie Recipes

All the recipes have been specifically created and tested by the Sunbeam Test Kitchen. We hope you enjoy.

The below recipes are for the pie fillings. Use these fillings in conjunction with the Making Pies instructions on page 7. All the pie fillings should be used with a pastry base to make the pies. Do not place fillings directly into the Pie Maker without using pastry.

Use a level $\frac{1}{2}$ metric cup of filling for Traditional size pies. Do not overfill.

Satay Chicken Pie

Makes: 8 pies

500g chicken thigh fillets, cubed
2 tablespoons plain flour
2 tablespoons oil
5 long green onions, sliced
150g button mushrooms, sliced
1 large zucchini, chopped
 $\frac{1}{3}$ cup satay sauce
 $\frac{1}{4}$ cup chunky peanut butter
 $\frac{3}{4}$ cup light coconut cream
 $\frac{1}{2}$ cup peas
1 tablespoon kecap manis
 $\frac{1}{4}$ cup lemon juice
 $\frac{1}{4}$ cup chopped fresh coriander
Salt and pepper, to taste

1. Toss chicken in flour. Season with salt and pepper.
2. Heat oil in large frypan over medium-high heat. Add chicken, cook in batches until browned. Remove from pan.
3. Add onions, mushrooms and zucchini to the frypan, cook until golden.
4. Reduce heat to medium. Add satay sauce, peanut butter and coconut cream; simmer for 5 minutes or until slightly thickened. Stir through remaining ingredients.
5. Season. Cover and allow mixture to cool.

Pie Recipes continued

Curried Vegetable Pie

Makes: 8 pies

2 tablespoons oil
1 onion, chopped
2 cloves garlic, crushed
1 long green chilli, chopped
1 ½ teaspoons garam masala
1 teaspoon ground cumin
1 teaspoon ground coriander
½ teaspoon ground turmeric
2 carrots, peeled, chopped
1 kumara, peeled, chopped
½ head cauliflower, cut into florets
1 zucchini, chopped
1 cup water
2 teaspoons butter
2 tablespoons plain flour
¾ cup peas
⅓ cup plain Greek yoghurt
¼ cup chopped fresh coriander
2 tablespoons lemon juice
Salt and pepper, to taste

1. Heat oil in a large frypan over medium heat. Add onion, garlic and chilli; cook until softened. Add spices; cook until fragrant.
2. Add carrot, kumara, cauliflower, zucchini and water. Bring to a simmer over low heat. Cover and cook over low heat until vegetables are tender.
3. Add butter and flour, mixing to combine. Add remaining ingredients, stir well.
4. Season. Cover and allow mixture to cool.

Chicken, Spinach and Bacon Pies

Makes: 8 pies

500g chicken thigh fillets, sliced
2 tablespoons plain flour
2 tablespoon oil
2 teaspoons butter
2 onions, chopped
150g lean bacon, fat removed, chopped
2 teaspoons chopped fresh marjoram
1 tablespoon water
⅔ cup white wine
½ cup chicken stock
½ cup light cream (18% fat)
150g baby spinach
Salt and pepper, to taste

1. Toss chicken in flour. Season with salt and pepper.
2. Heat oil in a large frypan over medium heat. Add chicken and cook until browned. Remove from pan.
3. Melt butter over medium heat. Add onion, bacon, marjoram and water and cook until onion is softened.
4. Add wine and reduce by a third. Add stock and cream; stir to combine.
5. Fold spinach into mixture until wilted. Simmer until sauce has thickened. Stir through chicken.
6. Season. Cover and allow mixture to cool.

Pie Recipes continued

Roasted Pumpkin, Fetta and Caramelised Onion Pie

Makes: 8 pies

600g pumpkin, peeled, cubed

3 cloves garlic, crushed

2 onions, sliced

2 tablespoons oil

200g baby spinach

1 tablespoon water

1 teaspoon chopped fresh oregano

150g fetta, crumbled

½ cup parmesan cheese, grated

¾ cup cheddar cheese, grated

Salt and pepper, to taste

1. Preheat oven to 200°C (180°C fan-forced). Line a baking tray with baking paper.
2. Place pumpkin, garlic and onions on tray. Drizzle with oil, toss and bake for 20-30 minutes or until golden.
3. In a large frypan over medium heat add spinach and water. Cook, turning gently until spinach has wilted.
4. In a large bowl, mash the pumpkin, garlic and onions. Gently stir through spinach, oregano and cheeses.
5. Season. Cover and allow mixture to cool.

Chicken and Leek Pie

Makes: 8 pies

500g chicken thigh fillets, cubed

2 tablespoons plain flour

1 tablespoon oil

2 teaspoons butter

2 leeks, sliced

150g bacon, fat removed, chopped

1 tablespoon water

⅓ cup white wine

1 tablespoon wholegrain mustard

¼ cup plain flour

¾ cup chicken stock

½ cup light cream (18% fat)

2 teaspoons chopped fresh marjoram

Salt and pepper, to taste

1. Toss chicken in flour. Season with salt and pepper.
2. Heat oil in large frypan over medium heat. Add chicken and cook until browned. Remove from pan.
3. Melt butter in a frypan add leeks, bacon and water and cook until tender. Pour in wine and bring to a simmer. Whisk in mustard, flour, stock, cream and marjoram. Bring to a simmer and stir until thickened. Stir through chicken.
4. Season. Cover and allow mixture to cool.

Pie Recipes continued

Moroccan Lamb and Chickpea Pies

Makes: 8 pies

- 500g lamb, cubed
 - ¼ cup plain flour
 - 2 tablespoons oil
 - 1 onion, chopped
 - 2 cloves garlic, crushed
 - 1 teaspoon ground coriander
 - 1 teaspoon ground cumin
 - ½ teaspoon ground cinnamon
 - 400g can cherry tomatoes
 - 1 medium kumara, peeled, chopped
 - ¾ cup beef stock
 - 400g can chickpeas, drained, rinsed
 - 2 teaspoons honey
 - ⅓ cup plain Greek yoghurt
 - ¼ cup chopped fresh coriander
 - Salt and pepper, to taste
1. Toss lamb in flour. Season with salt and pepper.
 2. Heat oil in large frypan over medium heat. Add lamb and cook until golden. Remove from pan.
 3. Add onion and garlic to the frypan; cook until tender. Stir through spices and cook until fragrant.
 4. Add tomatoes, kumara, stock, chickpeas and honey. Simmer until kumara is tender. Stir through lamb, yoghurt and coriander.
 5. Season. Cover and allow mixture to cool.

Chicken Chasseur Pie

Makes: 8 pies

- 500g chicken thigh fillets, chopped
 - ¼ cup plain flour
 - 1 tablespoon oil
 - 2 teaspoons butter
 - 2 cloves garlic, crushed
 - 1 onion, chopped
 - 200g button mushrooms, sliced
 - 1 tablespoon water
 - 1 tablespoon cornflour
 - ¼ cup white wine
 - ¼ cup chicken stock
 - 400g can cherry tomatoes
 - ¼ teaspoon chopped fresh thyme
 - Salt and pepper, to taste
1. Toss chicken in flour. Season with salt and pepper.
 2. Heat oil in a large frypan over medium heat. Add chicken and cook until browned. Remove from pan.
 3. Add butter, garlic, onion, mushrooms and water to the frypan. Cook until softened.
 4. Add cornflour and cook for 1 minute. Add wine, stock, tomatoes and thyme. Return chicken to frypan and simmer until sauce has thickened.
 5. Season. Cover and allow mixture to cool.

Pie Recipes continued

Mexican Tortilla Pie

Makes: 8 pies

- 1 tablespoon oil
- 1 red onion, chopped
- 1 long red chilli, chopped
- 500g beef mince
- 2 tomatoes, chopped
- 1 red capsicum, chopped
- $\frac{3}{4}$ cup corn kernels
- 2 teaspoons Mexican chilli powder
- 1 teaspoon curry powder
- $\frac{2}{3}$ cup mild Mexican salsa
- $\frac{2}{3}$ cup chopped fresh coriander
- $\frac{1}{2}$ cup grated cheddar cheese
- 2 tablespoons lime juice
- Salt and pepper, to taste

1. Heat oil in a large frypan over medium heat. Add onion and chilli, cook until tender. Stir in mince, cook until browned.
2. Add tomatoes and capsicum, cook until softened. Add corn, chilli powder, curry powder and salsa. Stir to combine. Add remaining ingredients.
3. Season. Cover and allow mixture to cool.

Fish Pie

Makes: 8 pies

- 500g firm white fleshed fish, cubed
- $\frac{1}{4}$ cup plain flour
- 2 tablespoons oil
- 25g butter
- 1 onion, chopped
- 150g baby spinach
- $\frac{1}{2}$ cup white wine
- $\frac{1}{2}$ cup light cream (18% fat)
- 200g potatoes, peeled, cooked, cubed
- 2 hard-boiled eggs, chopped
- $\frac{1}{2}$ cup grated cheddar cheese
- $\frac{1}{4}$ cup grated parmesan cheese
- 2 tablespoons lemon juice
- 1 tablespoon English mustard
- 1 teaspoon chopped fresh dill
- Salt and pepper, to taste

1. Toss fish in flour. Season with salt and pepper.
2. Heat oil in a large frypan over medium heat. Fry fish in batches until golden. Add more oil if necessary. Remove from pan.
3. Add butter and onions to the frypan. Cook until tender. Stir through spinach. Pour in wine and cook for 1 minute. Add cream and bring to a simmer. Stir through potatoes and eggs. Remove from heat and mix in remaining ingredients.
4. Season. Cover and allow mixture to cool.

Pie Recipes continued

Mince and Cheese Pies

Makes: 4 pies

- 1 tablespoon oil
 - 1 onion, chopped
 - 1 clove garlic, crushed
 - 500g beef mince
 - 2 tablespoons barbeque sauce
 - 1 tablespoon tomato paste
 - 1 teaspoon dried thyme
 - ½ cup beef stock
 - ¼ grated parmesan cheese
 - 1 cup grated cheddar cheese
 - Salt and pepper, to taste
1. Heat oil in a large frypan over medium heat. Add onion and garlic and cook until tender.
 2. Add mince and brown well. Stir through barbeque sauce, tomato paste, thyme and stock. Let simmer until meat is fully cooked. Stir through parmesan cheese.
 3. Season. Cover and allow mixture to cool. Place mixture into prepared cases and top with ¼ cup cheddar cheese.

Mediterranean Pie

Makes: 4 pies

- 2 zucchinis, sliced
 - 1 medium eggplant, cut into cubes
 - 1 red onion, chopped
 - 200g cherry tomatoes, halved
 - ¼ cup olive oil
 - 150g fetta cheese, crumbled
 - 2 tablespoons basil pesto
 - Salt and pepper, to taste
1. Preheat oven to 200°C (180°C fan-forced). Line a large baking tray with baking paper.
 2. Scatter zucchini, eggplant, onion and cherry tomatoes over tray. Drizzle with oil and bake for 20-30 minutes or until golden.
 3. Stir through fetta and pesto.
 4. Season. Cover and allow mixture to cool.

Pie Recipes continued

Vegetarian Triple Mushroom Pie Makes: 4 pies

- 1 tablespoon oil
- 1 onion, chopped
- 2 cloves garlic, crushed
- 2 teaspoons butter
- 300g button mushrooms, sliced
- 400g portabella mushrooms, sliced
- 300g brown mushrooms, sliced
- 1 tablespoon water
- ½ cup white wine
- ½ cup light cream (18% fat)
- 2 tablespoons lemon juice
- 1 teaspoon chopped fresh thyme
- Salt and pepper, to taste
- 1. Heat oil in a large frypan over medium heat. Add onion and garlic and cook until tender. Add butter, mushrooms and water to the frypan and cook until mushrooms are tender.
- 2. Add wine and reduce by half. Add remaining ingredients. Simmer for 10 minutes or until sauce has thickened slightly.
- 3. Season. Cover and allow mixture to cool.

Steak and Guinness Pie Makes: 4 pies

- 500g rump steak, cubed
- ¼ cup plain flour
- ¼ cup oil
- 6 shallots, peeled, sliced
- 2 tablespoons tomato paste
- ¾ cup Guinness beer
- ¾ cup beef stock
- 1 bay leaf
- 1 sprig thyme
- Salt and pepper, to taste
- 1. Toss beef in flour. Season with salt and pepper.
- 2. Heat oil in a large frypan over medium heat. Add beef and cook until brown. Remove from pan.
- 3. Add shallots to frypan and cook until golden. Add tomato paste and cook for 1 minute. Stir through remaining ingredients. Bring to a simmer, reduce heat to low. Cook for 20 minutes or until beef is tender.
- 4. Season. Cover and allow mixture to cool.

12 Month Replacement Guarantee

This Sunbeam product is covered by a 12 month replacement or repair warranty, which is in addition to your rights under the Australian Consumer Law (if your product was purchased in Australia) or New Zealand Consumer Guarantees Act (if your product was purchased in New Zealand).

Upon receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the product is defective, advise you on how to obtain a replacement or refund.

To assist us in managing warranty claims, we recommend you register your product as soon as practicable after purchase, on our Sunbeam website and uploading a copy of your original receipt. View the Support section of the Sunbeam website.

In order to make a claim under our warranty, you must have the original proof of purchase documentation for the product and present it when requested (if not already uploaded to our website).

Should your product develop any defect within 12 months of purchase because of faulty materials or workmanship, we will replace or repair it, at our discretion, free of charge. A product presented for repair may be replaced by a refurbished product of the same type rather than being repaired. Refurbished parts may be used to replace the product.

Our replacement or repair warranty only applies where a defect arises as a result of faulty material or workmanship during the warranty period. Your warranty does not cover misuse or negligent handling (including damage caused by failing to use the product in accordance with this instruction booklet), accidental damage, or normal wear and tear.

Your warranty does not:

- cover freight or any other costs incurred in making a claim, consumable items, accessories that by their nature and limited lifespan require periodic renewal (such as filters and seals) or any consequential loss or damage; or
- cover damage caused by:
 - power surges, power dips, voltage supply problems, or use of the product on incorrect voltage;

- servicing or modification of the product other than by Sunbeam or an authorised Sunbeam service centre;
- use of the product with other accessories, attachments, product supplies, parts or devices that do not conform to Sunbeam specifications; or
- exposure of the product to abnormally corrosive conditions; or
- extend beyond 3 months if the product is used in commercial, industrial, educational or rental applications.

The benefits given to you by our warranty are in addition to other rights and remedies under law in relation to the product.

In Australia our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Our goods also come with guarantees that cannot be excluded under the New Zealand Consumer Guarantees Act.

If your warranty claim is not accepted, we will inform you and if requested to do so by you, repair the product provided you pay the usual charges for such repair. You will also be responsible for all freight and other costs.

Should your product require repair or service after the warranty period, contact your nearest Sunbeam service centre. For a complete list of Sunbeam's service centres, visit our website or call our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

Should you experience any difficulties with your product during the warranty period, please contact our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand.

Australia

www.sunbeam.com.au
1300 881 861

New Zealand

www.sunbeam.co.nz
0800 786 232

Need help with your appliance?

Contact our customer service team or visit our website for information and tips on getting the most from your appliance.

Australia | visit www.sunbeam.com.au
phone 1300 881 861

New Zealand | visit www.sunbeam.co.nz
phone 0800 786 232

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Sunbeam is a registered trade mark.

Pie Maker is a trade mark of Sunbeam Corporation.

Made in China to Sunbeam's specification.

Due to minor changes in design or otherwise,
the product you buy may differ slightly from the one shown here.
Approved by the appropriate electrical regulatory authorities.

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