

IMPORTANT NOTICE

Please read operating instructions before using this product. Please keep original box and packing materials in the event that service is required.

For questions or concerns please contact customer service at:

Synergy Housewares, LLC.

Toll-free: 866-444-4033

Hours: M-F 8:30am-5:00pm EST

Website: warranty.synergyhousewares.com

Printed in China

Model SWPPM0020

WOLFGANG PUCK

USE AND CARE

PIE & PASTRY BAKER



Actual product may differ slightly from images in this manual
Wolfgang Puck is a trademark of Wolfgang Puck Worldwide

Model SWPPM0020

IMPORTANT SAFEGUARDS

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

- 1 Read all instructions carefully.
- 2 Do not touch hot surfaces. Use handle only.
- 3 To protect against fire, electric shock, or injury, **DO NOT IMMERSE APPLIANCE, CORD OR PLUG** in water or other liquids
- 4 This appliance should not be used by or near children.
- 5 **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.**
- 6 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, ONLY AUTHORIZED PERSONNEL SHOULD DO REPAIRS.
- 7 The use of accessory attachments not recommended by Synergy Housewares may result in fire, electric shock, or risk of injury.
- 8 Do not use outdoors.
- 9 Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- 10 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 11 Do not use this appliance for other than intended use.
- 12 To disconnect, remove plug from wall outlet.
- 13 Extreme care must be used when operating this appliance as surface temperatures get extremely hot.
- 14 Do not place on or near a hot gas or electric burner, or in a heated oven.
- 15 To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
- 16 Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
- 17 **DO NOT** leave unit unattended while in use.
- 18 **DO NOT** touch the metallic parts of the unit while the appliance is operating. These can become very hot.

- 19 Always unplug appliance immediately after using and allow to cool before cleaning and storing.
- 20 Always place appliance on a heat resistant surface. Never place anything between the appliance and the food i.e.: dish, aluminum foil, etc.
- 21 **CAUTION:** This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fires, or other damage to property caused by touching the sides or top while in use or during cooling.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

Additional Safety Information

GROUNDING INSTRUCTIONS:

This appliance must be grounded. It is equipped with a 3-wire cord having a grounded plug.

NOTE:

This appliance is rated 900 watts and should be the only appliance operating on the circuit. The plug must be plugged into an outlet which is properly installed and grounded.

WARNING:

Improper use of the grounded wire can result in the risk of electric shock. Consult a qualified electrician if necessary. Do not attempt to defeat this safety feature by modifying the plug.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. If it is necessary to use an extension cord, it should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over and:

- A. Use only 3-wire extension cord with 3-blade grounding plug.
- B. The marked rating of the extension cord must be equal to or greater than the rating of this appliance. The electrical rating is listed on the bottom of this unit.



In the beginning, there was Wolfgang Puck. There were cooks and there were kitchens and there were people eating food, but the world had never seen anything like Spago — with its California cuisine, its casual elegance, and its chef whose genuine warmth and love of craft redefined the dining experience. And they came — from LA and from everywhere — to experience the future. Wolfgang Puck shaped the modern culinary landscape: he was the first celebrity chef, the inventor of fusion cuisine, the first in farm-to-table. His work is inspired by California living, and an insistence on only the freshest ingredients. From his legendary fine dining icons, his entrepreneurial

spirit has built an empire — from dining, to catering, to products for the home — touching the lives of millions around the globe. Today, as always, Chef Puck is earnestly, restlessly, tirelessly at work behind the scenes inventing what's next. He is driven by a genuine love of his craft, a passion for what's possible, and its potential to change the world.

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Know Your Pie & Pastry Baker



- A. Power ON Light (Red)
- B. Ready Light (Green)
- C. Locking Latch
- D. Handle
- E. Lid
- F. Pie Molds
- G. Cord Storage
- H. Nonskid Feet
- I. 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).

Actual product may differ slightly from images on this page



Congratulations on your purchase of the Wolfgang Puck Pie & Pastry Baker. With automatic temperature control and no buttons to press you will find this one of the easiest, yet versatile appliances in your kitchen. Make everything from pies and tarts, to cakes and quiche.

Before Your First Use

Carefully unpack the appliance and remove all packaging materials. See Care & Cleaning section of this manual for proper cleaning.

We recommend a "trial run" to eliminate any protective substance or oil that may have been used for packing and shipping. Plug your unit into a standard 120v wall outlet and let the Pie & Pastry Baker run for 15 minutes. You may notice some smoking coming from your Pie & Pastry Baker during this initial phase, this is normal.

Season the Pie Molds with vegetable oil and rub off excess using a paper towel. There is no need to season the Pie Molds again.

WARNING:

Do not immerse the appliance, cord or plug in water. To remove any dust that may have accumulated during packaging, wipe the exterior with a clean, damp cloth. Do not use harsh or abrasive cleansers on any part of the appliance.

Using Your Pie & Pastry Baker

Place your Pie & Pastry Baker on a stable, level surface. Close the Lid and plug into a 120-volt 60 HZ AC outlet only. The red Power ON Light will turn on indicating that the appliance is powered on and preheating. In approximately 5-10 minutes the green Ready Light will illuminate when the appliance is preheated and ready for use. The green Ready Light will cycle on and off during the cooking process indicating that the correct temperature is being maintained. Always keep the Lid closed when preheating or in-between uses.



Figure 1

Cakes & Muffins

- 1** If making cakes and muffins, fill each mold approximately 2/3 full (see Figure 1) unless the recipe states otherwise. Close the Lid and press the Locking Latch in until it clicks.
- 2** Set a timer for the specified time as indicated in your recipe. You will notice that the green Ready Light cycles on and off during the cooking process indicating that the correct temperature is being maintained.
- 3** When the cooking time is complete, unplug the Pie & Pastry Baker from the wall outlet. Pull the Locking Latch up from the bottom and carefully lift the Lid. If you need additional browning simply close the Lid and set a timer to the desired additional time.
- 4** Carefully remove the cake or muffin from the mold by using a nylon or wooden spatula. Do not use metal utensils to avoid damaging the nonstick surface.



Figure 2

Pies & Tarts

- 1** If making pies and tarts, use the Reversible Pastry Cutter to make the molds. The larger side is for the pie bottom, and the smaller for the pie top. If you are using a premade pie crust from the store, you can get two bottoms from one crust. Make the first bottom as close to the edge as possible and firmly press down (see Figure 2).

Using Your Pie & Pastry Baker (Con't)

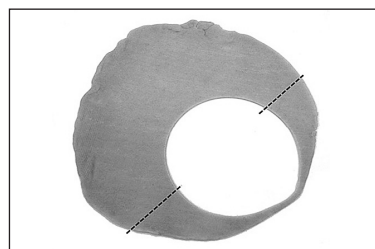


Figure 3a



Figure 3b

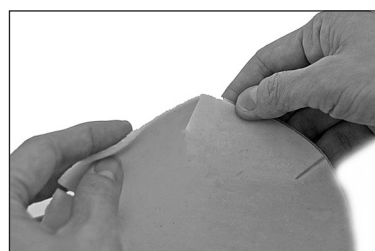


Figure 4



Figure 5

For the second mold cut the pie edges from the side and reposition in the center (see Figure 3a and 3b). The Reversible Pastry Cutter creates slits in the dough for the bottoms that allow you to overlap the dough for a better fit (see Figure 4).

- 2 Unless the recipe states otherwise we recommend using puff pastry dough for the tops and standard pie crust dough for the bottom (pie tarts do not have tops, when finished filling the bottom mold close the cover and start the cooking process). If using store-bought dough you can find puff pastry dough in the freezer section of most supermarkets. Pie crust dough is usually found in the refrigerated section near the cookie dough, biscuits, and cinnamon roll dough.
- 3 Open the Pie & Pastry Baker and place the large bottom dough over the Pie Mold (see Figure 5).

Using Your Pie & Pastry Baker (Con't)



Figure 6

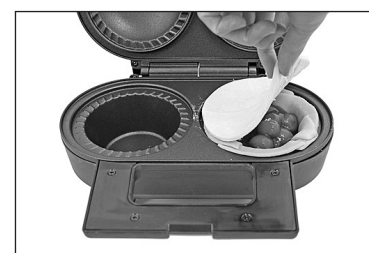


Figure 7

Add about 3/4 cup of your fillings (unless recipe states otherwise) to the prepared bottom dough (see Figure 6). The weight of the fillings will cause the dough to drop down into the Pie Mold. You can also use the bottom of a ladle or rounded spoon to gently press the dough into the Pie Mold, being careful not to tear the dough. Press the dough down gently over the edges.

WARNING:

Surfaces are hot. Never touch the cooking surface directly with your fingers.

- 4 If your recipe calls for a top, place the molded dough top over the filled Pie Mold and close the Lid (see Figure 7). Press the Locking Latch in until you hear a click indicating that it is locked.
- 5 Set a timer for the specified time as indicated in your recipe. You will notice that the green Ready Light cycles on and off during the cooking process indicating that the correct temperature is being maintained.
- 6 When the cooking time is complete unplug the Pie & Pastry Baker from the wall outlet. Pull the Locking Latch up from the bottom and carefully lift the Lid. If you need additional browning, simply close the Lid and set a timer to the desired time.
- 7 Carefully remove the pie from the Pie Mold by using a thin nylon or wooden spatula. You can also use a bamboo skewer to slide down the side of the pie. Lift one end of the pie up and slide the spatula underneath to remove the pie from the Pie Mold. Be careful as the pie, contents, and appliance are hot. Do not use metal utensils to avoid damaging the nonstick surface.

Care & Cleaning

Other than the cleaning mentioned in this manual, no other servicing or maintenance of this appliance is required. Repairs, if necessary, must be performed by an authorized service center.

Caution:

Do not immerse the appliance, cord or plug in water.

Before cleaning and when finished using your appliance, unplug power cord from the wall outlet and allow to completely cool. In order to prevent food residue buildup, clean your Pie & Pastry Baker after each use.

Wipe the inside and the Pie Molds of your Pie & Pastry Baker with a clean, soapy sponge or cloth. Remove soapy residue with a damp cloth and dry thoroughly.

To remove stubborn stains, use a nylon brush or other utensil safe for nonstick surfaces. Do not use steel wool or scouring pads. Do not use abrasive cleansers. Wipe the exterior with a clean, damp cloth.

Clean the Reversible Pastry Cutter in warm soapy water. Do not place the Reversible Pastry Cutter in the dishwasher.

Recipes

Chicken Pot Pies

Makes 2 servings

INGREDIENTS

1 tablespoon unsalted butter
1 tablespoon all purpose flour
1/3 cup whole milk
Kosher salt and fresh pepper to taste
1 teaspoon powdered chicken base
1/2 teaspoon yellow mustard
2 tablespoons yellow onion, chopped
1 small carrot, diced
1/4 cup frozen peas, thawed
1 small rib celery, diced
1 cup leftover rotisserie chicken, diced
2 circles prepared pie crust, cut with large size cutter
2 circles prepared puff pastry dough (thawed), cut with smaller cutter

METHOD

1. In a small saucepan over medium heat, combine the butter and flour.
2. Whisk until flour is incorporated then stir in the milk and whisk until smooth and bubbly.
3. Season with salt, pepper and chicken base then taste for seasoning.
4. Add remaining ingredients except for crusts and cook until bubbly.
5. Preheat Pie & Pastry Baker until the green Ready Light comes on.
6. Carefully press larger pie crusts into Pie Molds.
7. Divide chicken mixture between the Pie Molds.
8. Top with smaller puff pastry rounds.
9. Close Lid and cook for 7-9 minutes or until well browned.
10. Carefully remove and let cool for a few minutes before serving.

Crispy Tuna Casserole Pies

Makes 2 servings

INGREDIENTS

1 1/2 cups leftover mashed potatoes
1/2 cup canned French fried onion rings
1 can (5.5 ounces) tuna fish, drained
1 large egg
2 green onions, chopped
1 rib celery, chopped
2 tablespoons Parmesan cheese, grated
Kosher salt and fresh pepper to taste
2 tablespoons breadcrumbs, cracker crumbs or panko

METHOD

1. Preheat Pie & Pastry Baker until the green Ready Light comes on.
2. In a bowl, mix together all ingredients, except breadcrumbs, until thoroughly mixed.
3. Divide breadcrumbs then pour into the bottom of each Pie Mold.
4. Divide tuna mixture then pour over breadcrumbs into each Pie Mold.
5. Top with additional breadcrumbs.
6. Close Lid and cook for 10 minutes or until well browned.
7. Carefully remove to a plate and let cool for a few minutes before serving.

Tip:

You can substitute the tuna for ham, leftover cooked ground beef, turkey, tofu or more vegetables. This is a great way to use up leftovers.

Easy Homemade Biscuits

Makes 2 servings

INGREDIENTS

3/4 cup all-purpose flour
1 teaspoon sugar
1 teaspoon baking powder
1/4 teaspoon kosher salt
1/2 cup heavy whipping cream

METHOD

1. In a mixing bowl, stir together all ingredients until a dough ball forms.
2. Cut dough ball in half then place one piece into each Pie Mold of the cold Pie & Pastry Baker.
3. Close Lid and plug in.
4. Bake for 14-16 minutes or until well browned and cooked through.
5. Remove and serve as desired.

Tip:
If biscuits do not touch top Lid and brown well, check to see if your baking powder is still fresh.

Fresh Peach Pies

Makes 2 servings

INGREDIENTS

1 teaspoon unsalted butter
1/4 cup granulated sugar
1 teaspoon fresh lemon juice
A small pinch of kosher salt
3 ripe peaches, about 5 ounces each, diced
1 tablespoon cornstarch
2 circles prepared pie dough, cut with larger cutter
2 circles prepared puff pastry (thawed), cut with smaller cutter

METHOD

1. In a medium skillet over medium high heat, combine the butter and sugar.
2. Add the lemon juice, salt, peaches and cornstarch; stir until boiling.
3. Remove when mixture is thick.
4. Preheat the Pie & Pastry Baker until the green Ready Light turns on.
5. Place a pie crust circle over each Pie Mold then carefully press it into place.
6. Pour 3/4 cup peach mixture into each Pie Mold.
7. Top each pie with a puff pastry circle.
8. Close Lid and cook for 7-9 minutes or until crust is well browned.
9. Remove and let cool for a few minutes before serving.

Homemade Apple Pie Minis

Makes 2 servings

INGREDIENTS

2 teaspoons unsalted butter
2 tablespoons granulated sugar
1 Granny Smith apple, peeled and chopped
1 pink lady apple, peeled and chopped
1 teaspoon fresh lemon juice
1 tablespoon all purpose flour
1/2 teaspoon ground cinnamon
2 circles prepared pie dough, cut with larger cutter
2 circles puff pastry (thawed), cut with smaller cutter

METHOD

1. In a skillet over medium high heat, combine the butter and sugar.
2. Cook until fragrant and mixture begins to turn amber in color.
3. Quickly add the apples and stir until apples release some of their liquid.
4. Whisk in the lemon juice, flour and cinnamon; whisk fast to prevent lumps and cook until flour thickens the juices.
5. Preheat the Pie & Pastry Baker until the green Ready Light turns on.
6. Place a pie crust circle over each Pie Mold then carefully press it into place.
7. Pour 3/4 cup apple filling into each Pie Mold.
8. Top each pie with a puff pastry circle.
9. Close Lid and cook for 7-8 minutes or until crust is well browned.
10. Remove and let cool for a few minutes before serving.

Tip:

You can make pear pies by substituting fragrant pears for the apples. Bosc and Bartlett pears are nice for this.

Individual Bacon Quiches

Makes 2 Servings

INGREDIENTS

2 large eggs, beaten
2 tablespoons heavy cream
1/4 cup Parmesan cheese, shredded
1/4 cup Swiss cheese, shredded
1 teaspoon fresh parsley, chopped
Kosher salt and fresh pepper to taste
1/3 cup cooked bacon, crumbled
1/3 cup cooked potato, diced
1 green onion, thinly sliced
2 circles prepared pie dough, cut with larger cutter

METHOD

1. Preheat the Pie & Pastry Baker until the green Ready Light turns on.
2. In a small bowl, combine all ingredients in the order listed, except for pie dough.
3. Place a pie crust circle over each Pie Mold then carefully press it into place.
4. Divide mixture between the Pie Molds.
5. Close Lid and cook for 8-10 minutes or until pastry edges are well browned and filling is set (if mixture is not set in center, leave in Pie & Pastry Baker but unplug it).
6. Let stand for 5 minutes to finish cooking.
7. Carefully remove and serve hot or warm.

Individual Pecan Pies

Makes 2 servings

INGREDIENTS

1/4 cup dark corn syrup
1/2 cup light brown sugar, packed
2 tablespoons unsalted butter, melted
1 large egg
1 large egg yolk
1/2 teaspoon vanilla extract
2/3 cup pecans, toasted and chopped
2 circles prepared pie dough, cut with larger cutter

METHOD

1. In a small bowl, stir together all ingredients, except pie dough; stir until incorporated.
2. Place a pie crust circle over each Pie Mold of the cold Pie & Pastry Baker then carefully press it into place.
3. Divide the pecan mixture between the Pie Molds.
4. Close Lid then plug in the Pie & Pastry Baker.
5. Cook for 12-15 minutes or until crust is brown and mixture is set.
6. Remove and let cool for a few minutes before serving.

Pumpkin Muffins

Makes 2-4 servings

INGREDIENTS

1 tablespoon milk
1 can (15 ounces) pumpkin
1/2 cup vegetable oil
1 1/2 cups light brown sugar
2 large eggs
2 teaspoons baking soda
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 teaspoon vanilla extract
1 teaspoon apple cider vinegar
1 2/3 cups unbleached all purpose flour
1 cup pecan pieces (optional)

METHOD

1. In a mixing bowl, combine all ingredients in the order listed until well mixed.
2. Pour 3/4 cup of batter into each Pie Mold of the cold Pie & Pastry Baker.
3. Close Lid then plug in the Pie & Pastry Baker.
4. Cook for 14 minutes or until well browned and batter is set.
5. Remove and let cool for a few minutes before serving.
6. Repeat with remaining batter or save for another use.

Spinach and Feta Pies

Makes 2 servings

INGREDIENTS

6 sheets phyllo dough, thawed
4 tablespoons unsalted butter, divided
1 bag fresh baby spinach
1/2 cup yellow onion, chopped
2 garlic cloves, chopped
1/4 cup heavy cream
1/2 cup Feta cheese, crumbled
2 tablespoons pine nuts, toasted
2 teaspoons red wine vinegar
Kosher salt and fresh pepper to taste

METHOD

1. Brush each sheet of phyllo with some of the butter and stack on top of each other.
2. Use the larger cutter to cut out 2 bases; cover and set aside.
3. In a large skillet over medium-high heat, add remaining butter.
4. Add spinach then stir until wilted.
5. Add remaining ingredients and cook until bubbly.
6. Preheat the Pie & Pastry Baker until the green Ready Light turns on.
7. Carefully place a circle of layered phyllo over each Pie Mold.
8. Press into place using a spatula.
9. Divide filling between the two Pie Molds.
10. Close Lid and cook for 10 minutes or until pastry edges are brown.
11. Remove and let cool for a few minutes before serving.

Best White Cupcakes

Makes 4 large cupcakes

INGREDIENTS

1/4 cup unsalted butter, softened
1/4 cup shortening
1 1/2 teaspoons baking powder
2/3 cups granulated sugar
1/2 teaspoon kosher salt
1 teaspoon vanilla extract
1/8 teaspoon almond extract
2 large egg whites
1 1/3 cups cake flour
1/2 cup whole milk

METHOD

1. Preheat the Pie & Pastry Baker until the green Ready Light turns on.
2. In a bowl, cream the butter, shortening, baking powder, sugar, salt and extracts for 5 minutes using a mixer until light and fluffy; scrape the sides.
3. Add the egg whites then mix well; scrape sides again.
4. Add the flour and milk; mix until just smooth.
5. Pour batter into Pie Molds until each is 2/3 full.
6. Close Lid and cook for 8 minutes.
7. Check for doneness by inserting a skewer slightly off-center, it should come out with just a few moist crumbs clinging to it. If it has a streak of shiny batter on it, close the Lid, unplug and let stand for 5 minutes then retest for doneness.
8. Remove cupcakes then repeat with remaining batter.
9. Batter can be stored in an airtight container in the refrigerator up to 3 days.

Notes

Notes

Notes

Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (866) 444-4033.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND CANADA AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state (province) to state (province).

Proof of purchase required to validate the warranty.

Shipping and handling charges may apply.