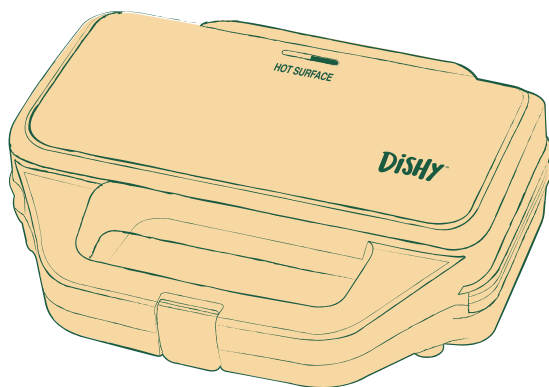


How to care for your brand new **DiSHy**TM Personal Size 4 pc Mini Pocket Pie Maker

LET US GIVE YOU THE DISH . . .





LET US GIVE YOU THE DISH . . .

PERSONAL SIZE 4 PC MINI POCKET PIE MAKER

**FOR YOUR SAFETY AND CONTINUED ENJOYMENT OF THIS PRODUCT
ALWAYS READ THE INSTRUCTION BOOK CAREFULLY BEFORE USING.**

IMPORTANT SAFE GUARDS

Please read the following user manual carefully before using the electrical appliance and keep it for future reference.

- Make sure the voltage in your outlet is the same as the voltage indicated on the appliance's rating label.
- For household use only.
- DO NOT touch Cooking Plates. Use handle.
- To protect against risk of electric shock, do not immerse the cord, plug or cooking unit in water or any other liquid.
- Close supervision is necessary when appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning appliance.
- Do not operate appliance with a part that has malfunctioned or has been damaged in any manner. In order to avoid the risk of an electric shock, never try to repair the Pie Maker yourself.
- The use of accessory attachments not recommended by the manufacturer may result in fire, electrical shock, or risk of injury to persons.
- DO NOT use outdoors or for commercial purposes.
- DO NOT let power cord hang over the edge of the table or counter, or touch hot surfaces.
- DO NOT place on or near a hot gas or electric burner or heated oven.
- DO NOT operate by means of an external timer or separate remote-control system.
- Do not use an extension cord with this appliance.
- Extreme caution must be exercised when moving the appliance.
- DO NOT allow this appliance to touch curtains, clothing, dish towel, or any other flammable material.

- DO NOT operate this appliance inside or under a cabinet. ALWAYS unplug when storing.
- **CAUTION: SURFACES WILL BE HOT WHEN THE APPLIANCE IS PLUGGED IN. USE CAUTION WHEN HANDLING.**

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

BEFORE FIRST USE

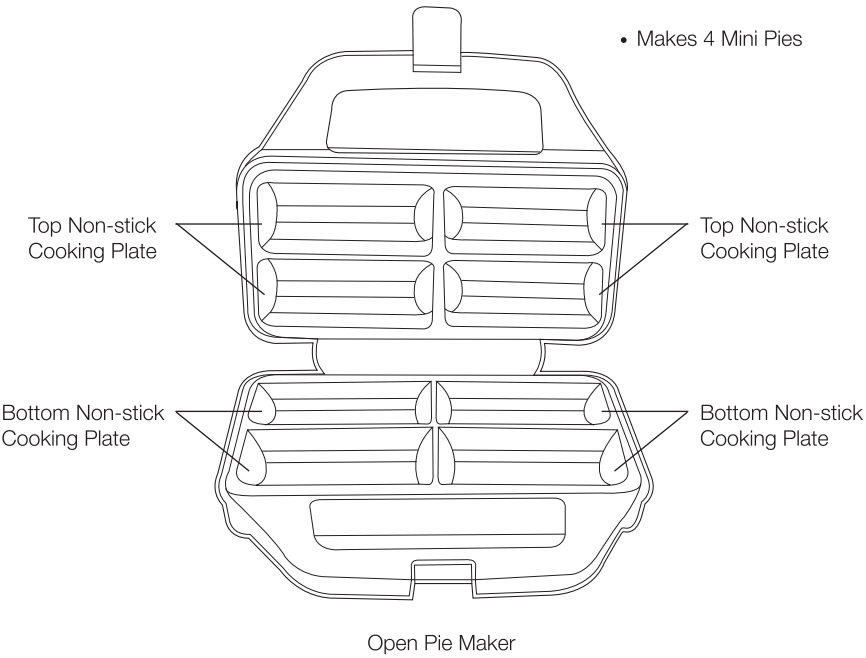
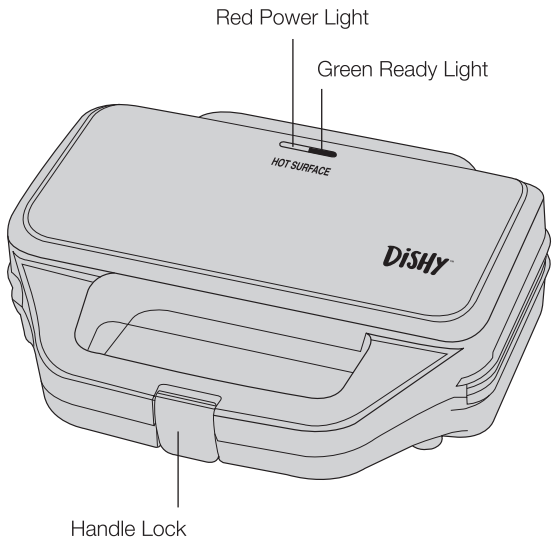
- Read all instructions carefully and keep them for future reference.
- Remove all packaging
- Clean the Cooking Plates by wiping a sponge or cloth dampened in warm water.

DO NOT IMMERSE THE UNIT AND DO NOT RUN WATER DIRECTLY ONTO THE COOKING SURFACES.

- Dry with a cloth or paper towel.
- For best results, lightly coat the cooking plates with your favorite cooking oil.
- Place on a flat, heat resistant surface and ensure 4 inches of clearance around appliance.

Notice: When your Pie Maker is heated for the first time, it may emit a slight haze or odor. This is normal and will subside after a few minutes of use.

GET TO KNOW YOUR MINI POCKET PIE MAKER



OPERATION

NOTE: Puff or Shortcrust pastry can be used, just purchase the standard 10 x 15" pastry sheets from your grocer. You can also prepare puff pastry by yourself.

- Close the Pie Maker and plug it into the wall outlet, you will notice that the Red Power Light and Green Ready Light will come on, indicating that the Pie Maker has begun preheating.
- It will take approximately 2~4 minutes to reach baking temperature, and the Green Ready Light will go off. Appliance is now at the proper temperature.
- Open the lid and apply a thin coating of cooking oil to Top and Bottom Cooking Plates and carefully rub it in with a paper towel or brush.
- Lay a piece of pastry on the bottom baking plate. BE CAREFUL, as the cooking plates will be hot.
- Form hollows in the four dishes using the back of a spoon. The weight of the filling may also form the hollows if it is heavy enough. Ensure pastry covers the edges of the cooking plates to avoid oozing of filling.
- Spoon in your choice of filling.
- Lay another pastry sheet on the top of fillings. Ensure the pastry covers the edges of the cooking plates to avoid oozing of filling.
- Gently close the lid until you are able to engage the handle lock. Do not force to close.
- Cook for about 10-12 minutes, or until golden brown, adjusting the time to suit your own individual taste.
- When the food is done, use the handle to slowly open the lid. Remove the foods with the help of a plastic spatula. Never use metal tongs or a knife as these can cause damage to the non-stick coating of the cook plates.
- Once you are finished cooking, disconnect the plug from the wall outlet and leave unit open to cool.

NOTES:

- The Green Ready Light will turn off when the appliance has reached the proper cooking temperature. The appliance will stop heating for a period of time. The appliance will begin reheating again when the Green Ready Light turns on. This process will cycle off and on to maintain the optimum temperature in the appliance. This is normal.
- DO NOT overfill your pastry dough or have excess liquids (sauces, etc). This could result in an overflow and oozing of ingredients while cooking.
- The filling is HOT and can scald. Use caution.
- The appliance will be very hot when plugged in. Use caution.

CLEANING AND CARE

CLEANING THE MINI POCKET PIE MAKER

- Always unplug the Pie Maker and allow it to cool before cleaning. The unit is easier to clean when slightly warm. There is no need to disassemble Pie Maker for cleaning. Never immerse the Pie Maker in water and never place in dishwasher.
- Wipe cooking plates with a damp cloth or soft brush to remove food residue. For baked on food residue squeeze some warm water mixed with detergent over the food residue and clean with a non abrasive scouring pad or place wet kitchen paper over the cooking plates to moisten the food residue.
- Do not use anything abrasive that can scratch or damage the non-stick coating.
- Do not use metal utensils to remove your foods, they can damage the non-stick surface.
- Wipe the outside of the Pie Maker with a damp cloth only. Do not clean the outside with any abrasive scouring pad or steel wool, as this will damage the finish. Do not immerse in water or any other liquid.
- Do not place in the dishwasher.

STORAGE

- Always unplug the Pie Maker before storage.
- Always make sure the Pie Maker is cool and dry before storage.

NOTE: DO NOT wrap the cord around the appliance for storage. Use the provided cord storage on the bottom of the unit.

RECIPES

APPLE POCKET PIES

INGREDIENTS

- 3 small green apples, cored, diced, peeled
- 4 tbsp. brown sugar
- 1 tsp. ground cinnamon
- 1 tsp. ground nutmeg
- 2 standard sized puff pastry sheets (cut in half to form 4 sheets)
- oil (e.g. vegetable, canola, olive)

DIRECTIONS

1. To a medium saucepan, add apples, brown sugar, ground cinnamon and ground nutmeg. Cook for 10 minutes, stirring occasionally, until the apples have softened. Once done, take apples off the heat and let it cool for 30 minutes.
2. Preheat the pocket pie maker.
3. Lightly brush both top and bottom cooking plates with oil. Place one piece of pastry to cover the four hollows. Fill 4 hollows with the mixture (approximately 4 tsp per pie) and top with another sheet of pastry. Close the lid and lock the handle.
4. Cook for 10-12 minutes or until golden. Once cooked, trim and let it cool on a cooling rack. To serve, sprinkle pies with extra sugar on top. Enjoy!

BLUEBERRY POCKET PIES

INGREDIENTS

- 2 cups fresh or frozen blueberries
- 2 tbsp. cornstarch
- 1/2 cup sugar
- 1/2 cup water
- 1 tsp. fresh lemon juice
- 2 standard sized puff pastry sheets (cut in half to form 4 sheets)
- oil (e.g. vegetable, canola, olive)

DIRECTIONS

1. In a medium saucepan, whisk together the cornstarch and sugar until there are no cornstarch lumps. Add the water, blueberries, and lemon juice.
2. Cook over medium heat, stirring frequently until thick. Remove from heat once desired consistency is reached.
3. Preheat the pocket pie maker.
4. Lightly brush both top and bottom cooking plates with oil. Place one piece of pastry to cover the four hollows. Fill 4 hollows with the mixture (approximately 4 tsp per pie) and top with another sheet of pastry. Close the lid and lock the handle.
5. Cook for 10-12 minutes or until golden. Once cooked, trim and let it cool on a cooling rack. To serve, sprinkle pies with extra sugar on top. Enjoy!

ECLAIRS

INGREDIENTS

- 1/3 cup plain flour, sifter
- 1/3 cup water
- 2 eggs, at room temperature
- pinch of salt
- 2 tbsp. butter, cubed, at room temperature
- pastry cream or custard
- 1 oz semi-sweet chocolate chips
- 1/8 cup heavy whipping cream

DIRECTIONS

1. Melt butter in a pan, add water and salt, then bring to a simmer and add in sifted flour. Mix well together. Return back on heat and cook until the mixture has formed a ball.
2. Place into a mixing bowl and let it cool. Using a wooden spoon or paddle, mix well as you add one egg and stir well to combine.
3. Add the remaining egg and repeat the process until the batter all comes together, making sure the mixture is smooth and shiny.
4. Preheat the pocket pie maker. Split the mixture into 4 portions and place in the pocket pie machine. Close the lid and lock the handle. Cook for 10-12 minutes or until golden. Trim and place on the cooling rack to cool.
5. Place semi-sweet chocolate chips and whipping cream into a microwave-safe dish. Heat in the microwave until melted, stirring every 30 seconds.
6. Open one end to pipe with cream and dunk in chocolate when cooled. Enjoy!

PEPPERONI PIZZA POCKET PIES

INGREDIENTS

- 1/2 cup shredded mozzarella cheese
- 1/2 cup pizza sauce
- 1/2 cup mini pepperonis or diced pepperoni
- 2 standard sized puff pastry sheets (cut in half to form 4 sheets)
- oil (e.g. vegetable, canola, olive)
- Italian seasoning

DIRECTIONS

1. Preheat the sausage roll maker.
2. Lightly brush both top and bottom cooking plates with oil. Place one piece of pastry to cover the four hollows. Fill each of the 4 hollows with 1 tsp of sauce, 1 tsp of cheese, and 2 tsp of pepperoni. Top with another sheet of pastry. Close the lid and lock the handle.
3. Cook for 10-12 minutes or until golden. Once cooked, trim and let it cool on a cooling rack. To serve, sprinkle pies with Italian seasoning. Enjoy!

GRILLED CHEESE POCKET PIES

INGREDIENTS

- 1/2 cup shredded Gruyère cheese
- 1/2 cup sharp cheddar cheese
- 2 standard sized puff pastry sheets (cut in half to form 4 sheets)
- oil (e.g. vegetable, canola, olive)

DIRECTIONS

1. Preheat the sausage roll maker.
2. Lightly brush both top and bottom cooking plates with oil. Place one piece of pastry to cover the four hollows. Fill each of the 4 hollows with 2 tsp of Gruyère cheese and 2 tsp of cheddar. Top with another sheet of pastry. Close the lid and lock the handle.
3. Cook for 10-12 minutes or until golden. Once cooked, trim and let it cool on a cooling rack. To serve, pair with a tomato soup to dip your pocket pies into. Enjoy!

1 YEAR WARRANTY

Your Henning Lee product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. This warranty excludes damage caused by accident, overheating, misuse or abuse, and does not apply to scratches, discoloration, stains, dents, or other damage that does not affect the function of the product. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, we will repair or replace the product or part. To process a warranty claim, contact Customer Care at 1 (866) 757-2333 for assistance. Our Customer Care team will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO box. We are not responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Shipping costs will be prepaid by the purchaser.

Send all inquiries to customer care@henninglee.com. There are no express warranties except as listed above.

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All Henning Lee products are tested by accredited independent laboratories.

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