



How to look after your pies (Unbagged)

Every pie we make is baked to perfection. We love it when our pie eaters get to taste our pies as good as they can be. We need your help as a reseller to do this. You will receive your pies frozen and here are some tips on the best way to look after them.

Storage Instructions

FROZEN: Store at or below -18°C .

ONCE DEFROSTED:

PIES: Store at or below 4°C for a maximum of 13 days.

SAUSAGE ROLLS: Store at or below 4°C for a maximum of 11 days.

Heating Instructions

Your bagged pies can be heated in the bag.

Defrost before heating (**Refer to: How to store & thaw your pies**)

OVEN (recommended for the perfect pie):

- Pre Heat oven to 160°C .
- Heat for 20 minutes or until internal temperatures reach 75°C .

Display Instructions

- Keep your pie warmer clean and tidy, set at 65°C - 75°C , with a small bowl of water in the corner. Keep the doors closed to retain heat (and save on the power bill).
- For the best pie eating experience only display pies in the pie warmer for up to 6.5 hours.
- And remember, get your local sparky to annually test and tag your pie warmer to standard: AS/NZS 3760:2010

