

Hands-Free Saucepan Stirrer

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.

If you have any problems with this unit,
contact Consumer Relations for service

PHONE: 1-800-275-8273.

Please read operating instructions
before using this product.

Please keep original box and packing materials
in the event that service is required.

WOLFGANG

PUCK



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Model 611-2161 Printed in China REV 2.0

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Important Safeguards

Please use your Saucepan Stirrer safely by adhering to the following safeguards:

- 1 CAUTION: ALWAYS PLACE UNIT ON UNHEATED PAN.
- 2 Lock fold-down arms into place before placing over pan.
- 3 Never put your fingers anywhere near a moving paddle.
- 4 Batteries work when battery cover is securely closed.

Care & Cleaning

- 1 Never place the main Saucepan Stirrer unit in the dishwasher. (It has a motor inside.)
- 2 Carefully wipe the outside of the main unit using dish soap and warm water. Fold down the arms to reach all areas.
- 3 Both the stainless steel shaft and paddles are dishwasher safe.
- 4 Changes in paddle color will not affect performance.
- 5 Paddles are made of FDA approved food grade plastic with heat resistance up to 250° F.

Before Your First Use

Congratulations on the purchase of your new Wolfgang Puck Saucepan Stirrer. You have selected an innovative product designed to supply you with much needed assistance at your kitchen stove. By supplying stirring action for the heated ingredients in your saucepan, this stirrer provides a unique and important culinary function. It also creates free time for you to spend preparing other foods or simply relaxing.

Your Saucepan Stirrer has adjustable, spring loaded arms with extended pan sidewall clips that will fit saucepans between 6" and 81.2" in width, which typically measures 1- to 4-1/2 liquid quarts. The shaft and three paddles have been designed for flexible use on any saucepan with a depth between 2- and 5", again typically measuring 1- to 4- liquid quarts.

Any of the three paddles may be easily changed to provide optimum performance on different size saucepans. Each paddle has a designed plow and hinged section at its tip to allow for stirring in the corners. Because stovetop heat may present safety problems for electrical appliances, your Saucepan Stirrer has been designed to run on four AA batteries. The paddle will rotate 10 to 12 times per minute and has impressive torque.

Depending upon the quality of battery that you select and the consistency of the food ingredients you are stirring, the four AA batteries will last between 3 and 4 hours. When using the intermittent setting (12 seconds on and 12 seconds off) your battery life will typically double.

Your Saucepan Stirrer has been specifically designed to fold up for convenient storage in any kitchen drawer. The shaft and paddles are top shelf dishwasher safe. Please enjoy the use of your Saucepan Stirrer and plan to spend far less time over your stove!



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Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Granita, Vert and Trattoria del Lupo. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

Know Your Hands-Free Saucepan Stirrer



Properly Assembled Saucepan Stirrer



5 Easy Steps for hands-free Saucepan Stirring



1 Insert four AA batteries and close the battery cover. Place your ingredients into an UNHEATED saucepan. Take your Saucepan Stirrer and slightly rotate the grooved cylinder clockwise at the bottom.



2 Turn until the arms release. Allow the three side arms with the stainless steel guards to drop down below the horizontal position. Now rotate back the grooved cylinder at the bottom of your Saucepan Stirrer counterclockwise until you feel it lock back into place. The arms are now in the proper locked position to place onto your saucepan.



3 Place the silicone splash guard on the bottom of the locking dial. This soft plastic silicon cover fits snugly over the unit base for easy clean-up and is dishwasher safe.



4 Select the correct paddle and attach paddle to the stainless steel shaft aligning the groove at the bottom of the shaft with the middle of the paddle. Holding the paddle end of the shaft, insert the shaft up through the hole in the middle of the main unit.



5 Push up until the shaft emerges at the top of the unit. The three paddle sizes can be used on saucepans from 6" to 8 1/2" (roughly 1-1/2 to 4-1/2 quarts).



6 Now lower the unit, paddle first, into your UNHEATED open saucepan. Place one of the extended arms over the rim of your UNHEATED saucepan and gently pull the second and third across the pan. The pan clips will hold the arms in place. Push down the top of the shaft if the paddle has not lowered automatically to the bottom of your saucepan. Turn the unit on. You can now heat your saucepan. Be careful to control appropriate stovetop temperature to ensure proper cooking. Enjoy hands-free preparation of puddings, desserts, pasta dishes, risottos, soups and more with the Saucepan Stirrer.

To Remove the Saucepan Stirrer

When removing your Saucepan Stirrer from your saucepan, turn the unit OFF. Place one hand on the main unit and your other hand on one of the extended heat resistant handles on the outside of the arms. Simply pull out one extended handle and then lift the main unit up.

This action will pop the other two arms off the side of the saucepan. Then pull the main unit off and remove the shaft and paddle. Rotate the grooved cylinder clockwise at the bottom to release arms. Fold arms up and rotate grooved cylinder counter clockwise at the bottom until you feel it lock into place. Your Saucepan Stirrer is now ready to be stored in a utensil drawer.

CAUTION: AVOID TOUCHING HOT METAL SURFACES.

Carmel Sauce

Serves 8

INGREDIENTS

1 cup sugar
1/4 cup water
1/2 cup cornstarch
2 cups cream
1 tsp vanilla
Pinch of salt
2 tsp butter

METHOD

- 1 Place the stirrer on a unheated 3 quart saucepan and set to constant stirring.
- 2 Over medium high heat combine sugar, water, and cornstarch and cook until the sauce has a dark amber color.
- 3 Add remaining ingredients last, mixture will foam up quickly
- 4 Remove from heat and continue stirring for 5 minutes

Recipe courtesy Marian Getz - Wolfgang Puck Café

Hands Free Risotto

Serves 4

INGREDIENTS

1 Tbsp butter
1 Tbsp olive oil
1 shallot, minced
1 cup Arborio Rice
1/4 cup dry white wine
4 cups boiling chicken broth
1/2 cup parmesan cheese
1/4 cup butter
Salt & pepper to taste
Fresh herbs if desired

METHOD

- 1 Place broth in a small pan and simmer.
- 2 Place the stirrer on a separate 3 quart saucepan
- 3 Mix 1tbsp. butter, olive oil, and minced shallot together over medium heat. When the butter has melted turn on the stirrer to constant stirring for 3-4 minutes until aromatic.
- 4 Add rice and let cook for a few minutes until rice is fully coated.
- 5 Add wine and let it stir for one minute
- 6 Add 1 cup chicken broth at a time letting each cup incorporate before adding the next.
- 7 Take off heat, and add cheese, remaining butter, salt & pepper to taste, and fresh herbs if desired.

OPTIONAL ADD-INS: 1 cup goat cheese, diced cooked chicken, fresh peas, cooked shrimp, or sautéed mushrooms.

Recipe courtesy Marian Getz - Wolfgang Puck Café

Ice Cream without an Ice Cream Maker

Serves 4

INGREDIENTS

4 cups heavy cream
2/3 cup sugar
1 tbs pure vanilla extract
Pinch of salt.

METHOD

- 1 Whisk together all ingredients and pour into 3 qt saucepan.
- 2 Place Stir chef and paddle on the saucepan.
- 3 Add 4 cups (1qt) of the ice cream base.
- 4 Place this pot into a larger one full of ice.
- 5 Nestle pot with stir chef down inside the ice of the second pot.
- 6 Sprinkle the ice with about 4 cups of salt,
- 7 Ensure that the saucepan with the ice cream base is surrounded by ice on both the sides and bottom
- 8 Pour 6 cups cold water and stir ice
- 9 Place a folded bath towel over the setup and set a timer for 25 min. It will be perfect soft serve at this time, and ready to eat.
- 10 Remove and place ice cream in a covered container. Freeze for up to 2 weeks.

Recipe courtesy Marian Getz - Wolfgang Puck Café

Perfectly Tempered Chocolate

Serves as needed

INGREDIENTS

Water
1 chopped bittersweet couverture chocolate (Lindt, Vahlrona, or Callebaut will work)
4-8oz additional chocolate

METHOD

- 1 Set up Stir Chef on a 3 qt saucepan nesting inside a larger pan with 2 inches of water and set on the stove (or use a double boiler if you have one)
- 2 Set on the stove over medium heat
- 3 Add the chopped bittersweet couverture chocolate
- 4 Let chocolate melt until fully melted and warm
- 5 Take off heat and remove smaller pot from water bath pot
- 6 Add 4-8oz additional chocolate and allow stir chef to run for 25 min. At this time chocolate should be shiny, slightly thick and ready for use. It is perfectly tempered.

Recipe courtesy Marian Getz - Wolfgang Puck Café

Wolfgang Puck's Polenta

Serves 4

INGREDIENTS

1 tbsp. Butter
1 shallot, minced
1 tsp salt
1/2 tsp pepper
3 cups milk
2/3 cup polenta
1/2 cup parmesan cheese
1/2 cup sun-dried tomatoes julienne
1/4 cup goat cheese crumbled
2 tbsp butter, in bits
2 tsp fresh julienne basil
Few sprigs rosemary and thyme

METHOD

- 1 Mount the saucepan stirrer on a 3 quart saucepan
- 2 Set stove on medium heat and turn stirrer on to constant stirring
- 3 Cook 1 tbsp butter, shallot, 1 tsp salt, and 1/2 tsp pepper for about 3 – 4 minutes
- 4 Add milk and polenta and let boil until thick, about 8 minutes
- 5 Remove from heat and add the remaining ingredients

Recipe courtesy Wolfgang Puck

Unbelievably Creamy Rice Pudding

Serves 4

INGREDIENTS

1/2 cup sugar
2/3 cup long grain rice
2 cups milk
Pinch of salt
1 tsp. Lemon juice
1 tbsp vanilla extract
1 tsp cinnamon
1 cup heavy cream

METHOD

- 1 Place the stirrer on an unheated 3 qt saucepan
- 2 Using medium heat and add all ingredients into the pan except the heavy cream
- 3 When the mixture begins to boil turn heat to low and simmer for 25 minutes
- 4 Add the heavy cream and remove from heat
- 5 Continue to mix for 30 min.
- 6 At this time pudding will be cool and incredibly creamy.
- 7 Remove the handsfree stirrer and transfer to an airtight container and store in the refrigerator for up to 3 days.

Recipe courtesy Marian Getz - Wolfgang Puck Café

Chocolate Malt Pudding

Serves 4 to 6

INGREDIENTS

1/4 cup granulated sugar
2 cups milk
1/4 cup cornstarch
1/8 tsp. salt
3 Tbsp. malted milk powder
2 tsp. pure vanilla extract
1/3 cup unsweetened cocoa (preferably Dutch process)

METHOD

- 1 Place cocoa, sugar, cornstarch, malted milk powder and salt into a 3-quart saucepan.
- 2 Whisk dry ingredients together until they are evenly blended.
- 3 Gradually add milk and whisk until smooth.
- 4 Place the pan on stove and set the heat to medium and set your handsfree stirrer to constant on
- 5 Cook pudding until almost thickened (4 to 5 minutes).
- 6 Simmer for about one minute until pudding becomes thick, glossy and smooth.
- 7 Remove from heat and remove Saucepan Stirrer. Add vanilla and mix well.
- 8 Pour into individual dessert dishes or bowls.
- 9 Cover with plastic wrap on surface if you do not want skin to form.
- 10 Refrigerate. Serve with a topping of mini marshmallows or whipped cream.

Recipe courtesy of Culinary Concepts, Bethel, CT

Sweet Lemon Butter (Lemon Curd)

Makes 3 cups

INGREDIENTS

1 cup granulated sugar
2 large egg yolks
4 Tbsp. butter, cut into small pieces
2 large eggs
1 large lemon zested, yellow part only
1/2 cup fresh squeezed lemon juice from 3-4 lemons

METHOD

- 1 Place sugar, juice, zest, yolks, and eggs into a medium sized, heavy bottomed saucepan.
- 2 Whisk mixture until very smooth and well blended.
- 3 Place Saucepan Stirrer on saucepan and turn heat to medium
- 4 Turn on Saucepan Stirrer to constant stirring
- 5 Add small pieces of butter to mixture and cook until mixture becomes gradually thickened and glossy (8-10 minutes).
- 6 Remove from heat and remove Saucepan Stirrer.
- 7 Pass mixture through a fine strainer.
- 8 Cover top of lemon mixture with plastic wrap and refrigerate.
- 9 Mixture will become thicker when chilled.
- 10 Curd will keep up to three weeks refrigerated and may be frozen.
- 11 Chilled curd is ready to use in tarts, cakes, lemon mousse, on scones or just off the spoon.

Recipe courtesy of Culinary Concepts, Bethel, CT

Mushroom Soup

Serves 6

INGREDIENTS

4 Tbsp. butter 1/4 cup sherry
1 Tbsp. minced flat parsley 1/4 cup minced shallots
1 tsp. fresh lemon juice 3 Tbsp. flour
2 cups low salt chicken broth 2 cups half and half
1 lb. cleaned and minced mushrooms 1/4 tsp. fresh ground pepper
1 Tbsp. minced chives salt to taste

METHOD

- 1 Place a 3 quart saucepan on burner.
- 2 Place Saucepan Stirrer on pan and set on constant stirring
- 3 Add butter and shallots and cook over medium heat until slightly wilted
- 4 Gradually add mushrooms. They will wilt down as they cook.
- 5 In about 4 to 5 minutes add flour gradually. It will form a paste with butter, shallots, and mushrooms. Cook about 3-4 minutes.
- 6 Take pan off heat with Saucepan Stirrer still turning
- 7 Add broth and half and half. When mixture becomes smooth, return to heat.
- 8 Cook until mixture is simmering and slightly thickened.
- 9 Add sherry, salt, lemon juice, and pepper. Serve in warm bowls with parsley and chives.

Note This recipe may be adapted to create a mushroom sauce by reducing the liquid to 1 cup chicken broth and 1 cup cream.

Recipe courtesy of Culinary Concepts, Bethel, CT

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 (800) 275-8273.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES 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 to state.