

## 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 or  
visit our website at [wphousewares.com](http://wphousewares.com)  
Please read operating instructions  
before using this product.  
Please keep original box and packing materials  
in the event that service is required.

W.P. APPLIANCES, INC. Toll Free (800) 275-8273  
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## Wolfgang Puck

Accessory Waffle Plates for Panini Duet  
Use and Care



wolfgang puck  
*Bistro*  
collection



**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, Vert and Trattoria del Lupo, and his latest creation, Cut, a gourmet steakhouse in the Beverly Wilshire Hotel. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

## Before Your First Use

Carefully unpack your accessory plates and remove all packaging materials. Wash in warm soapy water or place in the dishwasher.

**Important:** Do not use harsh or abrasive cleansers on any part of the appliance.

## Care and 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 outlet and allow to cool completely.

Remove the accessory plates according to the instructions referenced in the "Adding and Removing Plates" section on page 3 of this manual. The accessory plates can be hand washed in warm soapy water or placed in the dishwasher. Always dry plates thoroughly before assembling onto panini housing. To remove stubborn stains or food, 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. Dry all parts thoroughly before using again or storing.

## Adding and Removing Plates

**Caution:** To prevent a serious burn injury, always ensure that your Panini Duet is unplugged and has completely cooled prior to removing or adding plates. Always dry plates thoroughly prior to installing on the unit.

### Assembling the Waffle Plates



figure 1

Standing in front of your unit grasp the bottom plate and line of the two rear locking pins (see figure 1) on the back of the plate with the receptacles in the rear of the unit. Gently lay the plate down and apply downward pressure to snap the front plate locks into place. You will hear a click indicating that the plate has locked into place. To ensure that your plate is locked, gently try to lift it up.



figure 2

The top plate is identified by the nub which appears on the reverse side towards the front (see figure 2). Align the two rear locking pins on the back of the top plate with the two receptacles in the top housing. Gently press the plate in until it locks into place.

### Removing the Waffle Plates



figure 3

With your unit in the open position, remove the bottom plate by pressing the **bottom plate** lock button located on the right side of the unit. (see figure 3) while lifting the plate up and towards you.



figure 4

With your unit in the open position, press down on the **top plate** lock button located in the center front of your unit while keeping one hand on the plate itself. (see figure 4). Guide the plate forward with your hand and lift up to remove.

## Assembling Plates

**Caution:** To prevent a serious burn injury, always ensure that your Panini Grill is unplugged and has completely cooled prior to removing or adding plates. Always dry plates thoroughly prior to installing on the unit.



figure 1

Standing in front of your unit hold the bottom plate at 45° angle and slide the back part of the plate into the two metal locking clips. Ensure that your bottom plate is pushed back far enough so that the plate touches the back of the clip (see fig 4). Press the front of the plate down until you hear a click. Apply slight upward pressure on the plate to ensure that your bottom plate is locked. (see fig 1).



figure 2

The top plate is identified by the protruding nub in the center of the plate (see fig 2). Place the rear of the top plate into the locking clips located in the back of the top housing. Make sure the top plate is fully seated in the locking clips (see fig 3). Press the front of the plate into the housing until you hear a click. To ensure your top plate is locked, apply slight downward pressure to the top plate (without pressing the lock release button)



figure 3

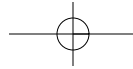
**WARNING!** Ensure that your top plate is locked before attempting to cook with this appliance. A serious burn injury can occur if your top plate is improperly seated as it could fall out of the housing. If you have followed the above procedures and your plate still does not lock, or is not properly seated, do not use the appliance. Contact our customer service center at 800-275-8273.



figure 4 - (Properly Seated)



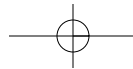
figure 5 - (Improperly Seated)



## Helpful Hints

- Be sure to always wash the waffle plates after each use to remove any residue that may have accumulated.
- Do not use sharp objects or attempt to cut food on top of the waffle plates.
- **Always preheat for 8 minutes until the green ready light illuminates before use. Have all ingredients in place before cooking starts.**
- Do not use metal utensils, as this may damage the nonstick surface of the waffle plates.
- If additional cooking is desired, lower the lid to preserve the heat while you prepare the additional ingredients.
- Let ingredients cool slightly before eating. Cheese, especially, becomes very hot. Soft or melted fillings will firm slightly.
- You can use any brand of prepackaged waffle or pancake mix for making waffles. You can also use any packaged cake mixes, simply reduce water by 1/2 cup.

## Recipes



## Sourdough Waffles

4 servings

### INGREDIENTS

5 1/2 cups sourdough starter (see recipe next page)  
1/2 cup nonfat milk  
8 tablespoon unsalted butter, melted  
1 large egg  
1 cup all-purpose flour  
2 tablespoon sugar  
1 1/2 tsp baking powder  
1/4 teaspoon salt

### METHOD

- 1 Using the waffle plates, preheat your Panini Maker to setting 9 until the green ready light illuminates.
- 2 In a large bowl, combine the starter, milk, melted butter and egg.
- 3 In a small bowl, sift together the flour, sugar, baking powder and salt. Add to the starter mixture and stir until well combined. Let proof, covered, in a warm spot until bubbles begin to form, about 1/2 hour.
- 4 Using a 4 ounce ladle, or a 1/2 cup dry measuring cup, ladle the batter into each quadrant of the waffle plate. Cook for approximately 7 - 8 minutes, or until desired shade is reached.

### PRESENTATION

Serve immediately with warm maple syrup or fruit syrup. Garnish with fresh fruit, such as sliced oranges, peaches or berries.

*Recipe courtesy Wolfgang Puck, Adventures in the Kitchen with Wolfgang Puck (Random House, 1991)*

## Sourdough Starter

For Sourdough Waffles referenced on page 5

Makes 4 cups

### INGREDIENTS

3 cups all-purpose flour  
2 cups nonfat milk  
1 cup plain yogurt  
1 small potato, peeled and finely grated

### METHOD

- 1 In a small bowl, hand whisk all the ingredients until smooth. Cover with a clean towel and set in a warm place until the batter begins to bubble and there is a somewhat sour smell, about 24 hours.
- 2 Place in a covered container and refrigerate for at least 3 days.

*Recipe courtesy Wolfgang Puck, Adventures in the Kitchen with Wolfgang Puck (Random House, 1991)*

## Chocolate Soufflé Waffles

4 servings

### INGREDIENTS

- 5 large egg whites
- 4 large egg yolks
- 4 ounces of semi-sweet chocolate morsels, melted
- 4 tablespoons sugar

### METHOD

- 1 Using the waffle plates, preheat your Panini Maker to setting 9 until the green ready light illuminates.
- 2 With a hand mixer, beat the egg yolks. Add the sugar and beat until it is a light yellow color, ensuring that the sugar is well dissolved.
- 3 Melt the chocolate and let cool slightly. In a separate bowl, beat the egg whites until they form stiff peaks. Beat the melted chocolate into the egg yolk mixture and mix well.
- 4 Gently fold the stiff egg whites, about 1/3 at a time, into the chocolate mixture.
- 5 Spray or brush the waffle plates with butter. Spread batter evenly over bottom waffle plate and lower lid. Cook for 5 - 7 minutes.

### PRESENTATION

Serve warm topped with a scoop of your favorite ice cream drizzled with hot fudge.

*Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host*

## 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.