



live love eat

WOLFGANG PUCK

USE & CARE

Automatic Self-Refrigerated Frozen Ice Cream & Sorbet Maker

LIFE IS ABOUT BALANCE
AND EATING WELL

Wolfgang Puck

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

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
Model BCICM0040 Printed in China REV 1.0

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Photo may differ slightly from actual product

wolfgang puck
Bistro
collection

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

- 1 READ ALL INSTRUCTIONS BEFORE USING.
- 2 To protect against risk of electric shock, do not place cord, plug, or base of appliance in water or any other liquid.
- 3 Close supervision is necessary when any appliance is used by or near children
- 4 Always unplug from outlet when not in use, before putting on or taking off parts, and before cleaning
- 5 Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away during operation to reduce the risk of injury and/or damage to the appliance
- 6 Do not use sharp objects or utensils inside the mixing bucket. Sharp object will damage the bucket. Only use plastic or nylon utensils.
- 7 Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Contact our consumer relations department for examination, repair, and/or replacement.
- 8 The use of attachments not recommended by W.P. Appliances may cause fire, electric shock or injury.
- 9 NEVER lay the ice cream maker on its side or upside down
- 10 Do not use outdoors.
- 11 Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 12 Use this appliance only for its intended purpose as described in this Use & Care Booklet.

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. 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 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.

Do let this appliance continue to operate if it malfunctions in any way. Immediately turn the Timer to the off position and unplug the cord from the outlet.

Do not use the dasher motor continuously for more than 60 minutes at a time. Most frozen desserts will be done between 20 and 40 minutes. Check back during this time for desired consistency. Let the motor rest for 60 minutes in-between cycles.

IMPORTANT: This unit contains a compressor for chilling purposes. During transportation and handling it is possible that the unit was turned on its side or upside down. The Refrigerant and Oil in the compressor must separate again before using. Allow the unit to sit correctly for 12 hours before using. This must be done anytime the unit has been on its side or upside down.

WARNING: To reduce the risk of personal injury, always unplug Frozen Dessert Maker's Dasher Motor before inserting or removing Dasher.

Before Your First Use

Carefully unpack your dessert maker and remove all packaging materials. Wash the dasher, dasher stem, transparent cover and removable bucket, in warm soapy water. Do not place any components in the dishwasher. Do not immerse the compressor housing or dasher motor in water or any other liquid; simply wipe the housing with a damp cloth. The fixed bucket can be cleaned with a damp cloth, but ensure that it is completely dry before using.



Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restaurateurs 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!

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Know Your Frozen Dessert maker

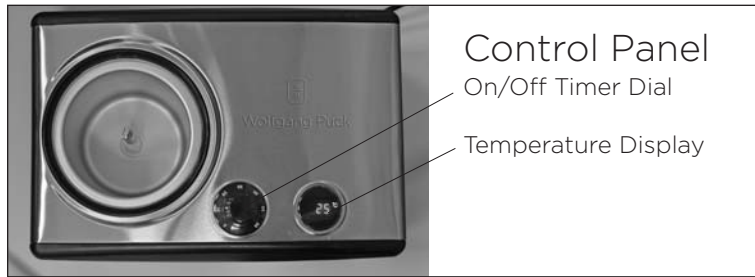


Photo may differ slightly from actual product

Assembling Your Frozen Dessert Maker

- 1 **Important:** Always place the Ice Cream Maker on a level flat surface in order to achieve optimum performance from the built-in compressor.
- 2 Before adding or removing parts or during cleaning, please be sure the power cord is unplugged.
- 3 Place the paddle over the stem located in the removable 1.5 quart bowl.
- 4 Place the ingredients to be processed into the 1.5 quart removable bowl.
- 5 Place the removable bowl into the housing of the compressor ice cream maker.
- 6 Place the lid onto the housing by turning clockwise to the locked position.
- 7 Plug the power cord into 120V AC outlet and turn the timer dial to the desired setting.

Caution: To protect the compressor, avoid turning the timer on and off frequently in a short time. Wait at least five (5) minutes before turning it on again.



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Disassembling Your Frozen Dessert Maker

- 1 Remove the transparent lid by turning a quarter turn counter-clockwise and lift straight up.
- 2 Grasp the handle of the removable bowl and lift straight up to remove from housing.
- 3 Remove the dasher step from the removable bowl.

Using Your Frozen Dessert Maker

- 1 Plug the cord into a 120V AC outlet.
- 2 Set the timer for 5 minutes longer than the desired setting of your recipe and utilize this time to allow the removable and fixed bucket to reach the most efficient temperature before adding ingredients.
- 3 After the first five minutes add your recipe ingredients to the removable bowl. Never add warm or hot ingredients to the bowl. Always start with a chilled recipe.
- 4 The recipes in this manual have been customized for this appliance. If you are using recipes other than those found in this manual ensure that you do not fill the removable bucket greater than half full. Recipes will expand during the processing time.
- 5 Your transparent cover contains a opening that allows you to add flavored syrups and or other ingredients such as nuts, chocolate chips, raisins, etc. Do not add these ingredients until halfway through the processing cycle and the ingredients have begun to thicken. Do not add any ingredients with alcohol until the end of the processing of ingredients as this will prevent your recipe from reaching the desired consistency.
- 6 Most recipes will be completed within 30 - 60 minutes. Your dessert maker housing has a temperature display that will let you know the current temperature of your mixture. We have provided a chart as a general guideline that shows the optimum temperature for various mixtures. We recommend that you use the temperature and not time as a guide of when to turn the motor off. If you desire a different consistency record the temperature display once your desired consistency has been reached for future reference.
- 7 Be sure not to exceed 60 minutes of total mixing time.
- 8 If your dasher motor stops mixing you have reached the optimum consistency of your recipe. Immediately unplug the appliance from the outlet to avoid damaging the dasher or motor.

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Helpful Hints

- Do not store frozen desserts or drinks in the removable bowl. Desserts and drinks will stick to the side of the removable bowl and may cause damage. Store only in a plastic airtight container.
- You can store the desserts frozen for a limited period, in a plastic airtight container, however keeping it too long will reduce its quality and flavor. After one or two weeks the structure of ice cream deteriorates and the fresh taste is lost. Several rules should be followed to store the desserts in a freezer:
 - o Maintain a minimum freezer temperature of 0° F.
 - o Mark the prepared date and type of dessert on the container.
 - o Do not refreeze and consume the desserts which have totally or partly defrosted.
- If adding fruit always do so after the base has begun to thicken, usually after the first 15 minutes of processing. If the fruit is added to the base while it is still in its liquid form it will prevent the base from thickening to the proper consistency. Also, if using fresh fruit that has not been cooked it will tend to become as hard as an ice cube after it has been stored in the freezer. Smaller pieces of fruit that have been precooked to eliminate some of the moisture content are recommended.
- If you want creamier ice cream use different types of cream or milk. The higher the fat content of the base, the creamier your dessert will be. Most restaurants use a specialty cream that contains 40% fat. This can usually be found in specialty stores. Fat contents of various dairy products are as follows:
 - o Manufacturing cream – 40% fat (specialty stores)
 - o Heavy Cream - 36%
 - o Light Whipping Cream - 30%
 - o Light Cream 18%
 - o Half and Half 11%
 - o Whole Milk 8%
- Always make sure your sugar is completely dissolved, if it's not, ice will form around the sugar crystal.
- If the recipe you are preparing needs to be cooked on the stove prepare it 24 hours in advance. This will allow you to store the base in the refrigerator and have it properly chilled for processing.
- Temperature and thickness of the base is the number one factor in determining processing time. A well chilled base can be completed in as little as 20 minutes

Helpful Hints

- The consistency of your ice cream upon completion is that of soft serve. This is the same in the most expensive ice cream makers used in restaurants. The difference is that restaurants (and manufacturing facilities) use a “hardening cabinet” that blast-freezes the ice cream in a much shorter time frame than a standard home freezer. To achieve the same hardness simply transfer your finished ice cream to an airtight container and store in your freezer for 1 hour.
- You can make delicious slushies with this appliance by simply pouring your favorite carbonated beverage in the removable bucket. Do not attempt this with diet beverages as they will tend to freeze to the side of the removable bucket causing your dasher motor to become stuck.

Recipes

Butter Pecan Ice Cream

Serves 6

INGREDIENTS

4 large eggs yolks
1/4 cup brown sugar, firmly packed
3/4 cup granulated sugar
1/2 cup unsalted butter
2 3/4 cups whole milk
1 3/4 cups heavy cream
1 cup pecan halves, toasted

METHOD

- 1 Whisk the egg yolks, brown sugar, and $\frac{1}{4}$ cup of the granulated sugar together in a medium bowl.
- 2 Cook the butter in a saucepan over medium heat until light brown in color.
- 3 Strain the butter and slowly whisk it into the egg yolks.
- 4 In a saucepan, cook remaining sugar, milk, and cream over medium heat, stirring occasionally, until almost simmering. Slowly whisk the cream mixture into the eggs.
- 5 Return the mixture to the saucepan. Cook over medium heat, stirring constantly with a heat-resistant spatula, until the custard reaches 175°F and lightly coats the spatula.
- 6 Strain the custard into a bowl and cool in an ice bath until room temperature. Refrigerate for at least 4 hours or overnight.
- 7 Spin in ice cream machine setting timer to 60 minutes.
- 8 Spin until soft-serve consistency and at a temperature of approximately 24°F. Remove and freeze for 3 hours to harden, if desired.
- 9 Ice cream will keep in the freezer for up to 3 weeks.

Courtesy Marian Getz, Wolfgang Puck Chef

Cheesecake Ice Cream

Serves 6

INGREDIENTS

1 cup granulated sugar
 4 ounces cream cheese, at room temperature
 1 large egg
 1/2 teaspoon vanilla extract
 3/4 cup whole milk
 2 teaspoons lemon zest
 1 1/2 cups heavy cream
 3 graham crackers, crumbled

METHOD

- 1 In a mixing bowl, beat the sugar and cream cheese until smooth and creamy. Beat in the egg and vanilla and set aside.
- 2 In a medium sauce pan, bring the milk to a boil. Slowly beat the hot milk into the cheese mixture. Pour the entire mixture back into the sauce pan and cook over low heat. Stir constantly with a whisk until the custard thickens slightly. Remove from heat and pour mixture through a strainer into a bowl.
- 3 Allow the custard to cool slightly, then stir in the lemon zest and cream. Place mixture in refrigerator to cool for 2 hours.
- 4 Spin in ice cream machine setting timer to 60 minutes. Spin until soft-serve consistency and at a temperature of approximately 24°F.
- 5 Remove and freeze for 3 hours to harden, if desired.
- 6 Ice cream will keep in the freezer for up to 3 weeks.

Courtesy Marian Getz, Wolfgang Puck Chef

Coffee Ice Cream

Serves 6

INGREDIENTS

3 1/2 cups heavy cream
 3/4 cup granulated sugar
 1 cup whole coffee beans

METHOD

- 1 Heat the cream in a large saucepan until small bubbles appear around the edge. Do not let the cream boil.
- 2 Remove from heat and add the sugar. Stir until sugar is dissolved. Stir in the coffee beans. Cover and cool to room temperature, then refrigerate overnight.
- 3 Strain out the coffee beans.
- 4 Spin in ice cream machine setting timer to 60 minutes.
- 5 Spin until soft-serve consistency and at a temperature of approximately 24°F.
- 6 Remove and freeze for 3 hours to harden, if desired.
- 7 Ice cream will keep in the freezer for up to 3 weeks.

Courtesy Marian Getz, Wolfgang Puck Chef

Easy Chocolate Truffle Ice Cream

Serves 6

INGREDIENTS

2 cups heavy cream
 1 1/4 cups good quality semi sweet chocolate pieces
 1 teaspoon vanilla ice cream
 2 tablespoons coffee liqueur, optional
 A pinch of kosher salt

METHOD

- 1 In a microwave-safe bowl, heat cream until steamy, about 4 minutes.
- 2 Add chocolate to cream mixture and let stand for 1 minute to soften. Whisk mixture until all of the chocolate has melted. Whisk in remaining ingredients. Chill mixture for at least 2 hours (can be overnight) in refrigerator then pour into metal pail.
- 3 Insert dasher (paddle) into metal pail, place plastic lid on top of pail and lock in place.
- 4 Turn timer to 60 minutes. Check regularly for desired consistency. Most recipes are at soft serve stage after 25 - 30 minutes and at a temperature of approximately 24°F. Motor will start to change sounds when mixture is as firm as possible.
- 5 Turn timer to OFF and remove lid and dasher.
- 6 Twist pail gently and pull out by the handle.
- 7 Scrape mixture into freezeable container and freeze for 3 hours for hard consistency. Mixture will stay fresh in freezer in airtight container for up to 3 weeks.
- 8 Times for churning are approximate and vary depending on initial starting temperature and type of mixture.
- 9 There are no stabilizers or emulsifiers in these recipes. Some separation in the finished product is normal after the first day of storage in the freezer.

Courtesy Marian Getz, Wolfgang Puck Chef

Easy Peach Ice Cream

Serves 6

INGREDIENTS

2 1/2 cups fresh peach pulp
 2/3 granulated sugar
 2 teaspoons fresh lemon juice
 1 cup heavy cream

METHOD

- 1 Combine all ingredients in mixing bowl.
- 2 Chill mixture for at least 2 hours (can be overnight) in refrigerator then pour into metal pail.
- 3 Insert dasher (paddle) into metal pail, place plastic lid on top of pail and lock in place.
- 4 Turn timer to 60 minutes. Check regularly for desired consistency. Most recipes are at soft serve stage after 25 - 30 minutes and at a temperature of approximately 24°F. Motor will start to change sounds when mixture is as firm as possible.
- 5 Turn timer to OFF and remove lid and dasher.
- 6 Twist pail gently and pull out by the handle.
- 7 Scrape mixture into freezeable container and freeze for 3 hours for hard consistency. Mixture will stay fresh in freezer in airtight container for up to 3 weeks.
- 8 Times for churning are approximate and vary depending on initial starting temperature and type of mixture.
- 9 There are no stabilizers or emulsifiers in these recipes. Some separation in the finished product is normal after the first day of storage in the freezer.

Courtesy Marian Getz, Wolfgang Puck Chef

Easy Vanilla Ice Cream

Serves 6

INGREDIENTS

3/4 cup whole milk
2 cups heavy cream
1/3 cup granulated sugar

METHOD

- 1 In a saucepan, combine the milk, cream and sugar. Cook over medium heat, stirring occasionally, almost simmering.
- 2 Transfer to a bowl and cool over an ice bath until room temperature. Cover and place in refrigerator for 4 hours or overnight.
- 3 Spin in ice cream machine setting timer to 60 minutes.
- 4 Spin until soft-serve consistency and at a temperature of approximately 24°F.
- 5 Remove and freeze for 3 hours to harden, if desired.
- 6 Ice cream will keep in the freezer for up to 3 weeks.

Courtesy Marian Getz, Wolfgang Puck Chef

Honey Ice Cream

Serves 6

INGREDIENTS

1 cup milk
2 cups heavy cream
4 egg yolks
1/2 cup honey (1/2 to 3/4 cup)

METHOD

- 1 In a large, heavy saucepan, bring the cream and milk to a boil.
- 2 In a large stainless steel bowl, whisk the egg yolks together. While whisking the yolks, gradually pour in the heated cream mixture. Pour the entire mixture back into the saucepan and cook over medium heat, stirring frequently with a wooden spoon until the mixture has thickened into a custard thick enough to coat the back of the spoon.
- 3 Remove the custard from the heat and stir in the honey to taste. (Different types of honey will have stronger or sweeter flavors than others.)
- 4 Transfer the mixture to a clean bowl, cover with plastic wrap and place in the refrigerator to cool for 2 hours. When the mixture has cooled, pour it through a fine strainer into the metal bucket.
- 5 Spin in ice cream machine setting timer to 60 minutes
- 6 Spin until soft-serve consistency and at a temperature of approximately 24°F
- 7 Remove and freeze for 3 hours to harden, if desired
- 8 Ice cream will keep in the freezer for up to 3 weeks
- 9 To serve, scoop the sorbet into attractive dessert bowls. Garnish with a drizzle of honey, if you like.

Courtesy Marian Getz, Wolfgang Puck Chef

Mint Tea Sorbet

Serves 6

INGREDIENTS

2 cups sugar
 1 cup water
 3 cups strongly brewed mint tea
 2 sprigs fresh mint, plus more for garnish (2 - 3 by taste)
 Fresh lemon juice

METHOD

- 1 In a saucepan, combine the sugar and water. Bring to a boil over high heat, then reduce the heat and simmer just until the sugar has dissolved completely, stopping before the syrup changes color. Remove from heat and let cool to room temperature.
- 2 Put the brewed mint tea in a nonreactive bowl or pitcher. Add the fresh mint sprigs, crushing them lightly in your hand, and leave them to steep in the tea for 30 minutes.
- 3 Remove and discard the mint sprigs. Stir in the cooled sugar syrup, which will make a mixture that tastes very sweet. Stir in lemon juice to taste.
- 4 Place mixture in fridge for at least 2 hours to cool.
- 5 Pour mixture into metal bucket and place bucket in ice cream maker.
- 6 Spin in ice cream machine setting timer to 60 minutes.
- 7 Spin until soft-serve consistency and at a temperature of approximately 24°F.
- 8 Remove and freeze for 3 hours to harden, if desired.
- 9 Ice cream will keep in the freezer for up to 3 weeks.
- 10 To serve, scoop the sorbet into attractive dessert bowls. Garnish with fresh mint sprigs.

Courtesy Marian Getz, Wolfgang Puck Chef

Ruby Red Grapefruit Sorbet

Serves 6

INGREDIENTS

10 Ruby Red grapefruits
 2/3 cup granulated sugar
 A few drops of red food coloring, optional

METHOD

- 1 Zest 5 of the grapefruits. Juice all of the grapefruits. Strain the juice to remove seeds.
- 2 In a bowl, stir together the zest, juice and sugar. Taste carefully and adjust sweetness if needed. Add coloring if desired. Strain to remove the zest, if desired. Chill mixture until very cold.
- 3 Spin in ice cream machine setting timer to 60 minutes.
- 4 Spin until of soft-serve consistency and at a temperature of approximately 24°F.
- 5 Remove and freeze for 3 hours to harden, if desired.
- 6 Sorbet keeps covered and frozen for up to 3 days.

Courtesy Marian Getz, Wolfgang Puck Chef

Tart Lemon Lime Frozen Yogurt

Serves 6

INGREDIENTS

The zest from 1 lime
 The zest from 1 lemon
 2 tablespoons fresh lime juice
 2 tablespoons fresh lemon juice
 2/3 cup granulated sugar
 1 cup half and half
 1 cup plain Greek style yogurt
 1/2 teaspoon pure vanilla extract

METHOD

- 1 Whisk ingredients together in a bowl until smooth. Chill mixture for 4 hours or until very cold.
- 2 Pour into the metal pail and place in ice cream maker. Insert dasher (paddle) into pail and add lid.
- 3 Turn timer to 60 minutes.
- 4 Check regularly for desired consistency. Most recipes are at soft-serve stage after 25 - 30 minutes and at a temperature of approximately 24°F. Motor will start to change sounds when mixture is as firm as possible.
- 5 Turn timer OFF and remove lid and dasher.
- 6 Twist pail gently and pull out by the handle.
- 7 Scrape mixture into freezable container and freeze for 3 hours to harden.

Courtesy Marian Getz, Wolfgang Puck Chef

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.