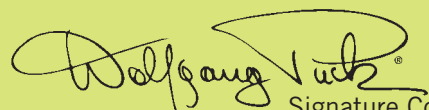


IMPORTANT NOTICE

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.


Signature Collection

W.P. APPLIANCES, INC.
Toll Free (800) 275-8273 Email address: wpappliances@ss2000.com
Website: www.wolfgangpuck-kitchenware.com

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WOLFGANG

PUCK

Triple Beater
Hand Mixer
Manual



Important Safeguards

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1 Read all instructions carefully.
- 2 To protect against risk of electrical shock, do not put mixer, cord or plug in water or other liquid.
- 3 Close supervision is necessary when any appliance is used by or near children.
- 4 Turn unit off and unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. To disconnect, turn unit off, grasp plug, and pull from the wall. Never yank on cord.
- 5 Avoid contact with moving parts. Keep hands, hair, clothing as well as spatulas and other utensils, away from beaters or dough hooks during operation to prevent injury and/or damage to the mixer.
- 6 Remove beaters and dough hooks from mixer before washing.
- 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. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
- 8 The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
- 9 Do not use outdoors.
- 10 Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- 11 Mixing flammable non-food substances can be harmful.
- 12 Do not use this appliance for other than intended use.
- 13 This appliance is intended for HOUSEHOLD USE ONLY.

Save These Instructions

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

Before Your First Use

Carefully unpack the mixer and remove all packaging materials. Wash the dough hooks and beaters in warm, soapy water to remove any dust that may have accumulated during packaging. Do not immerse the mixer body, cord or plug in water. Wipe the mixer body with a damp cloth.

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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!

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Know Your Triple Beater Hand Mixer



Using Your Mixer



1 Inserting Beater Hooks. Be sure the unit is unplugged before inserting beaters or dough hooks. Please note that the beaters and dough hooks are designed to fit in the mixer only one way.



2 Firmly grasp the mixer by the handle. Insert the color-coded beaters or dough hooks in the matching openings. Push each beater or dough hook in as far as it will go. The beater will click as it locks into place. Plug the mixer's power cord into a 120 volt 60 Hz AC only outlet. Your mixer is now ready to use.



3 Removing Beaters and Dough Hooks. Be sure the unit is unplugged before removing beaters or dough hooks. Your mixer has an eject button to easily remove beaters or dough hooks. Press the eject button, and the beaters or dough hooks will drop out of their locks for easy cleaning.

4 Controlling your Mixer. To operate your mixer, move the speed control from the OFF position to the desired speed. During operation, you may change the speed of the mixer by selecting a new speed.

5 Using the Power Burst Feature. The power burst feature of your mixer is perfect for tough mixing jobs. The power burst increases the speed to the next mixing speed at the touch of a button. Should you feel or hear the mixer slowing or straining during tough mixing jobs, push and hold the power burst trigger with your finger to increase the mixing speed to the next speed. When you release the power burst trigger, the mixer will automatically return to the previously selected speed.

6 Interrupting The Mixing Process. To stop your mixer during operation, move the speed control to the OFF position. This will stop the beaters or dough hooks from turning.

Cleaning Your Mixer

Be sure the mixer is unplugged before cleaning. Remove beaters or dough hooks from mixer, and wash in warm, soapy water. The beaters and dough hooks also may be washed on the top rack of a dishwasher. Wipe the mixer body with a clean, damp cloth.

Sugar Dough

Makes about 1 1/2 pounds or two 9-inch tart shells

INGREDIENTS

1 sleeve sugar-free chocolate wafers, crumbled
2 1/3 cups cake or pastry flour
1/3 cup sugar
1/2 pound (2 sticks) unsalted butter, chilled, cut into small pieces
2 egg yolks
1 or 2 tablespoons heavy cream

METHOD

- 1 Attach the three beaters to the mixer. Using speed 3, mix the chilled butter with the sugar in a medium bowl. Add the egg yolks one at a time. Reduce speed to 1 and gradually add the flour to the butter mixture, a third at a time. The mixture should resemble crumbs.
Add the cream. Increase the mixer speed to 3 and mix dough until a ball is formed.
- 2 Place dough ball onto a lightly floured surface, press down into a circle. Wrap with plastic wrap and refrigerate for at least 1 hour.
- 3 Use as needed.

Heavenly Chocolate Mousse

Serves 8

INGREDIENTS

4 egg yolks
3/4 cup sugar
5 ounces bittersweet chocolate
5 ounces unsweetened chocolate
1/2 cup heavy cream
8 large egg whites
2 teaspoons lemon juice

METHOD

- 1 Attach the three beaters to the mixer. In a large bowl, mix egg yolks with 1/4 cup sugar until they become a pale yellow.
- 2 Melt chocolate over a bain-marie or in a heat-proof bowl over simmering water.
- 3 In small saucepan, bring cream to a boil and stir it into the melted chocolate.
- 4 Stir the chocolate mixture into the egg yolks and sugar. Set aside.
- 5 With the mixer attached with the three beaters, beat egg whites and lemon juice until they reach soft peaks. Add remaining 1/2 cup sugar slowly with the mixer on speed 3. Increase speed to 5 and continue to beat until whites are stiff and very shiny, approximately 7 minutes.
- 6 Stir one third of the whites into the chocolate mixture to lighten it. Fold in the remaining beaten egg whites, a third at a time.
- 7 Pour into individual serving glasses or bowls and chill at last six hours or overnight.

Note: If the chocolate and egg yolk mixture should tighten, place the mixture back over the bain-marie, and vigorously whisk in 3 or 4 tablespoons of the beaten egg whites. The chocolate will smooth out so you can continue with the recipe.

PRESENTATION

Serve in individual glass dishes topped with whipped cream and shaved chocolate.

Chocolate Chip Cookies

Makes about 2 1/2 dozen cookies

INGREDIENTS

1 3/4 cups all-purpose flour
1/2 cup unsweetened cocoa
3/4 teaspoon baking soda
1/4 teaspoon salt
8 ounces (2 sticks) unsalted butter, at room temperature, cut into small pieces
1 cup light brown sugar
3/4 cup granulated sugar
2 large eggs
1 1/2 teaspoons vanilla extract
1 1/2 ounces bittersweet chocolate, melted over water bath or in microwave
2 cups (1/2 pound) coarsely chopped pecans or walnuts, or toasted and cooled
unsalted peanuts, coarsely chopped
1 3/4 cups semisweet chocolate chips

METHOD

- 1 Sift together the flour, cocoa, baking soda, and salt. Set aside.
- 2 In a large bowl, soften the butter with the mixer equipped with the three beaters. Mix on speed 4 until butter is softened. Add the brown and granulated sugars, increasing the speed to 5. After the sugar is incorporated, continue to mix until fluffy, stopping to scrape down sides of bowl when necessary. Reduce speed to 3 and add the eggs, one at a time, and the vanilla.
- 3 Stop mixer, scrape in the melted chocolate, and beat until thoroughly combined with mixer set to speed 4. Reduce speed to lowest setting. Gradually add flour mixture, and beat just until combined. Add nuts and chocolate chips, and again beat just until combined. If the dough is soft, wrap in plastic wrap and refrigerate until firm, 1 to 2 hours.
- 4 Position rack in center of oven and preheat oven to 350°. Line two baking trays with parchment paper.
- 5 Using a small ice cream scoop, divide the dough into mounds, about 2 tablespoons each, forming small balls of dough. (Dough can be rolled, placed on trays, and refrigerated until needed.) Arrange the rolled balls on the prepared baking trays, about 2 inches apart. Bake until slightly firm to the touch, about 15 minutes, reversing trays front to back after 7 to 8 minutes. Remove cookies from trays with a wide metal spatula and cool on wire rack. If reusing a baking tray, cool slightly before arranging balls of dough on it.

Pizza Dough

Makes four 8-inch pizzas

INGREDIENTS

1 package active dry or fresh yeast
1 teaspoon honey
1 cup warm water (105° to 115°)
3 cups all-purpose flour
1 teaspoon kosher salt
1 tablespoon extra-virgin olive oil, plus more for brushing
Toppings of your choice

METHOD

- 1 In a small mixing bowl dissolve the yeast and honey with 1/4 cup of the warm water.
- 2 Fit the triple beater mixer with the three dough hooks.
- 3 In a large bowl, use speed 1 to mix flour and salt thoroughly for 4 to 5 seconds. Increase speed to 3 and add the oil and the yeast mixture to the flour. Slowly add the remaining 3/4 cup of warm water. As you are mixing, all of the dough from the sides of the bowl must be incorporated. A ball will start to form; continue beating for 5 minutes.
- 4 Turn the dough onto a lightly floured surface and continue to knead by hand 2 or 3 minutes longer. The dough should be smooth and firm. Cover the dough with a clean, damp towel and let it rise in a warm spot for 30 minutes.
- 5 Divide the dough into 4 equal parts and roll into balls. Work each ball by pulling down the sides and tucking under the bottom. Repeat 4 or 5 times. Then on a smooth, unfloured surface, roll the ball under the palm of your hand until the top of the dough is smooth and firm, about 1 minute. Cover the dough with a clean, damp towel and let rise in a warm place for 15 minutes. At this point, the balls can be wrapped in plastic wrap and refrigerated for up to 2 days. Make sure you wrap loose, but secure enough that the dough does not ooze out.
- 6 Place a pizza stone on the middle rack and preheat the oven to 500°.
- 7 To prepare each pizza, dip the ball of dough into flour, shake off excess flour, place dough on a clean, lightly floured surface, and start to stretch the dough. Press down on the center, spreading the dough to form an 8-inch circle, with outer border a little thicker than the inner circle. Lightly brush the inner circle of the dough with oil and arrange the toppings of your choice over the inner circle.
- 8 Using a lightly floured baker's peel or a rimless flat baking tray, slide pizza onto the baking stone and bake until the pizza crust is nicely browned, 10 to 12 minutes. Transfer the pizza to a firm surface and cut into slices with a pizza cutter or very sharp knife. Serve immediately.

Basic Pasta Dough

Makes about 1 1/2 pounds, serves 6 to 8

INGREDIENTS

- 1 1/2 cups semolina flour
- 1 1/2 cups all-purpose flour
- 2 teaspoons salt
- 4 large eggs
- 2 tablespoons olive oil

METHOD

- 1 In a large bowl, combine salt and flours.
- 2 Create a well in the middle of the flour. Crack the eggs and place them in the well; pour oil over eggs.
- 3 With the mixer fitted with the three dough hooks, begin kneading the dough with the mixer on speed 3. Increase the speed to 5 and knead until a ball is formed.
- 4 Make sure to knead all of the remaining flour which may be on bottom or sides of bowl. Continue to knead ball by hand onto a lightly floured surface until a smooth ball is achieved.
- 5 Wrap in plastic wrap and let rest at room temperature for 30 minutes.
- 6 Cut dough into 4 equal pieces and roll out 1 piece at a time, keeping the remaining dough wrapped until needed. Cut as desired.

Buttermilk Biscuits

Makes 20 to 22 biscuits

INGREDIENTS

- 2 3/4 cups all-purpose flour
- 1 1/2 tablespoons sugar
- 1 tablespoon plus 1 teaspoon baking powder
- 2 teaspoons salt
- 1/4 teaspoon baking soda
- 10 tablespoons (5 ounces) chilled unsalted butter, cut into small pieces
- 1/4 cup minced onion
- 1 tablespoon chopped fresh or 2 teaspoons dried thyme
- 1 cup buttermilk
- 1 or 2 tablespoons milk or cream
- 1/4 cup grated Parmesan cheese, optional

METHOD

- 1 With the mixer fitted with the three beaters, mix the flour, sugar, baking powder, salt and baking soda in a large bowl on speed 1.
- 2 Add the onion, thyme, and chilled butter pieces. Increase mixer speed to 4 and blend chilled butter into batter. Reduce speed to 2 and slowly add the buttermilk.
- 3 When dough comes together, remove the beaters and attach the dough hooks. Continue to knead on speed 3 until a round ball is formed.
- 4 Place dough ball onto well-floured surface and, with a rolling pin, roll out dough to 1-inch thickness.
- 5 Cut biscuits with biscuit cutter, and place onto a parchment lined baking sheet. Refrigerate for at least 1 hour before baking.
- 6 Preheat oven to 350°. Brush the tops of biscuits with milk or cream, and then sprinkle with Parmesan cheese. Bake 25-30 minutes, or until golden brown.

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.