

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.

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7-Speed Blender



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 blender base, 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.
6. Keep hands and utensils out of container while blending to prevent injury and/or damage to the mixer. Use a scraper only when the blender is not operating.
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, including canning jars, 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. Blades are sharp. Handle carefully.
13. To avoid injury, never place cutting blade assembly on base without container properly attached.
14. Always operate blender with cover in place.
15. When blending hot liquids, remove lid cap from cover and do not fill blender beyond 3-cup level. Keep hands and face away from lid cap while motor is running.
16. Do not use this appliance for other than intended use.
17. This appliance is intended for HOUSEHOLD USE ONLY.

SAVE THESE INSTRUCTIONS

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however, be sure the marked electrical rating is at least as great as the electrical rating of this appliance. The extension cord 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. The electrical rating of this appliance is listed on the bottom panel of the unit.

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 blender and remove all packaging materials. Be sure to handle the blending blade assembly carefully; it is sharp. Set the blender base on a clean, dry counter or table. Wash the blade assembly, blending container, collar and cover in warm, soapy water. Rinse and dry thoroughly.

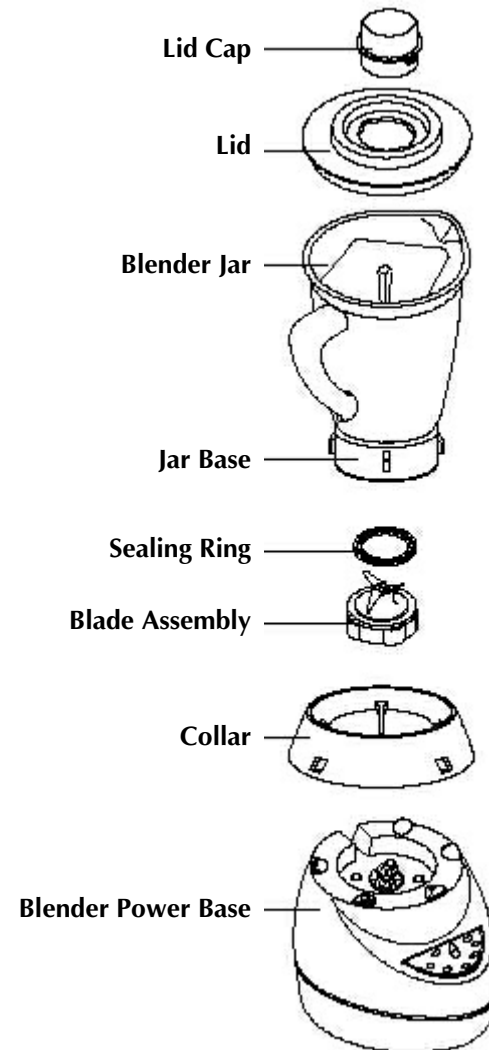
Wipe the blender base with a clean, damp cloth. This will remove any dust that may settle during packaging.

Caution: Do not immerse the blender base, cord, or plug in water or other liquid. Do not use harsh detergents or abrasive cleansers on any part of the blender.

Assembling Your Blender

1. Place the blender power base on a flat, level surface. Always operate blender on a clean, dry surface.
2. Turn the blender jar upside down. Ensure that the clear rubber sealing ring is placed on top of the blade assembly.
3. Push up and twist the blade assembly with sealing ring onto the jar carefully. Turn counter-clockwise until tight. Your jar is now sealed. Turn assembled jar right side up.
4. Place the lid cover inside the top of the glass jar. Push in securely to prevent leaks or splashing.
5. Place collar on top of power base. Please note there are arrows printed onto the blender to help you attach the collar. Place the jar securely inside the collar. **Your blender has a safety interlock system and will not work unless the collar and blender jar are properly assembled (with arrows lined up). Do not attempt to defeat this safety feature.**
6. Plug the blender into a 120-volt 60 Hz AC only outlet. Your blender is now ready for use.
7. Before removing the jar and collar from the power base after use, always unplug the unit first and make sure all lights on the control panel are out.

Know Your Blender's Parts



Using Your Blender

1. Before operating the blender, make sure the blender jar is properly assembled and in place on the power base. Put ingredients in jar and firmly attach lid.
2. This blender has 7 speeds or functions. Choose the speed that best suits your blending task. The indicator light will glow and indicate which speed you have selected.

NOTE: It is best to start blending on a low speed (STIR or CHOP) and increase the speed as needed. While blending, simply select another speed.

See page 7 for further information on using the Pulse or Ice Crush functions.

3. To add ingredients while the blender is on, remove the lid cap and drop ingredients through the lid opening. Replace the lid cap securely when done.
4. To stop the blender, press OFF.

USING THE PULSE FEATURE

To use the Pulse feature, quickly press and release the PULSE button for the desired length of time. The pulse indicator light will come on.

USING THE ICE CRUSH FEATURE

This blender requires a small amount of water to be added to ice when crushing ice alone. Ice will not crush without some form of liquid. For best results, add 1/3 cup of water for every cup of ice. Most store-bought blender drink mixes and/or other recipes will note a requirement for water or other liquids.

Remember that ice cubes vary in size and shape. Smaller ice cubes can be chopped or crushed faster than larger ones.

After adding the proper proportion of ice and liquid, press and release the ICE CRUSH button to pulse the blender on and off at the highest speed. Continue this procedure until the ice is crushed to your liking.

Note: If ice becomes clumped, first stop the blender. Then use a rubber spatula to redistribute the ice. Never use any utensil, including spatulas, in the blender jar while it is running.

Blending Tips

- Be sure to keep the cover on blender jar while blending.
- Remove the lid cap while blending hot liquids; this will release any steam and condensation that may build up inside the jar.
- Do not place any utensil (spatula, fork, etc.) in the blender container while the blender is operating. If you need to scrape ingredients from the sides of the jar, first stop the blender and wait for the blades to completely stop moving.
- When blending solid foods, always cut them into no larger than 1-inch pieces before placing them into the jar. Blend no more than 1/2 cup of these foods at a time.
- Remember that ice cubes vary in size and shape. Smaller ice cubes can be chopped or crushed faster than larger ones.
- If too much food is blended at one time, the motor may stall. If this happens, stop the blender. Remove a portion of the food; repeat the blending process.
- To add food or liquid while the blender is operating, remove the lid cap from the blender jar cover and drop the ingredients through the opening. Remember to replace the lid cap when you have finished adding the ingredients.
- To add ice cubes to mixtures while the blender is operating, add one ice cube at a time through the opening in the cover. Wait a few seconds before adding the next ice cube so that the blender can properly blend the ice.
- Avoid over-blending. Usually, you will need to blend for only a few seconds, not for minutes.
- This blender is not intended to do any of the following tasks: grind meat, mash potatoes, whip cream, knead dough, whip egg whites, serve as a juice extractor.
- Never place any of the following ingredients into the blender jar: dried spices and herbs, bones, large pieces of solidly frozen foods. If the food cannot be cut with a knife, do not place in blender jar.

Blending Tips Cont.

- Chill the glass jar in the freezer before blending frozen drinks; this will help retain the cooler temperatures.
- Always place liquid ingredients in the glass jar first before solid ingredients.
- Be sure the motor has completely stopped before removing the glass jar from the base.

Cleaning Your Blender

Remove glass jar from blender base and rinse with warm water to remove any large food particles that may have accumulated in the jar. Place 1 to 1 1/2 cups of warm, soapy water into the jar, replace the cover and assemble on blender base. Press AUTO CLEAN to blend at the highest speed for a few seconds. The blender will automatically blend for about 3 seconds and stop for about 3 seconds. The blender will continue to do this on its own until you press OFF.

Remove the glass jar from the base and rinse with water. Disassemble the blender container parts and wash the lid, lid cap, collar, sealing ring and blade assembly in warm, soapy water. Use caution when washing the blade assembly. Wipe the cord and base clean with a damp cloth. Dry thoroughly.

The glass jar and all removable parts can also be washed in the dishwasher.

Caution: Do not immerse the blender base in water or other liquid. Do not use abrasive cleansers on any part of the blender.

ALMOND GRANITA

Yield: 2 quarts

INGREDIENTS

1 quart almond milk, recipe follows
2 ounces almond paste
2 ounces sugar
2 teaspoons fresh lemon juice

METHOD

1. In your blender, combine all ingredients and process to a puree. Strain into a stainless steel pan and freeze.
2. To serve: scrape ice with fork and spoon and place about 4 ounces in a serving glass. Serve immediately.

Almond Milk:

2 quarts milk
1 pound almond meal
1 pound blanched whole almonds
2 ounces almond essence
1/2 cup sugar

1. In a stockpot, bring milk to a slow boil. Stir in almond meal and whole almonds. Simmer for 30 minutes. Turn off heat, cover pan, and allow to infuse for 20 minutes.
2. Uncover, and using an immersion blender, process to puree whole almonds. Strain through a fine strainer lined with a dampened cheese-cloth. Stir in flavoring and sugar. Chill over bowl of ice.

PESTO

Yield: Scant 1/4 cup

INGREDIENTS

12 medium fresh basil leaves, washed, dried, and coarsely chopped
3 medium garlic cloves, coarsely chopped
2 tablespoons pine nuts, lightly toasted
Pinch salt
3 tablespoons extra-virgin olive oil

METHOD

1. In your blender, pour in the oil first, then the garlic, nuts, and finally the basil leaves. Blend on low speed to a smooth paste. Season with the kosher salt.

BASIL GARLIC VINAIGRETTE

*This simple dressing is great over fresh tomatoes,
and makes a wonderful marinade for chicken and shrimp.*

Makes about 1 cup

1/2 cup fresh basil leaves, chopped
2 tablespoons of chopped garlic
1/4 cup champagne vinegar
2 tablespoons grated Parmesan cheese
1/2 cup olive oil
Salt
Freshly ground pepper

1. In your blender, combine the basil, vinegar, and Parmesan cheese until the basil is pureed. With the motor running, pour the oil through the opening and blend until smooth. Season with salt and pepper to taste, pour into a small bowl, and set aside. Whisk before using.

CHINO CARROT AND GINGER SOUP

Yield: about 8 cups

INGREDIENTS

1 pound orange carrots
1 pound yellow carrots
1 pound white carrots
1/4 cup peanut oil
1 tablespoon minced garlic
1 tablespoon minced ginger
1 tablespoon minced green onion
Pinch red pepper flakes
1 tablespoon salt
1/2 teaspoon freshly ground white pepper
1/2 teaspoon turmeric
1 tablespoon honey, or to taste
8 cups vegetable stock
1 cup heavy cream
4 ounces butter
Oil, for deep-frying
1/2 cup julienne ginger

METHOD

1. Peel the carrots and slice thinly. In a stockpot, heat the oil and saute the garlic, minced ginger, green onions and pepper flakes for 1 to 2 minutes or just until glossy. Do not allow to develop color. Add the carrots, salt, pepper, turmeric and honey. Saute for 2 minutes, stirring constantly. Add the stock and bring to a boil. Lower to a simmer and add the cream. Cook for 40 minutes or until carrots are tender.
2. Transfer to your blender; add the butter and process to a puree. Strain soup into a new stockpot. If the soup is too thick, add extra stock. Taste and adjust seasoning with salt, pepper and honey. Keep warm.
3. Preheat oil to 300 degrees F.
4. Deep-fry the ginger and drain on plate lined with paper towel.

PRESENTATION

Ladle 6 to 8 ounces of soup. Garnish with fried ginger. Serve immediately.

POT STICKERS

Yield: 100 to 120 pot stickers

Filling:

1/4 cup garlic cloves
1-inch piece fresh ginger, peeled
2 tablespoons peanut oil
1/4 cup dried fruits (apricots, cherries or raisins)
1/2 bunch cilantro leaves, minced
1/2 bunch green onions, minced
Salt and pepper
Pinch sugar
1/4 cup oyster sauce
1 tablespoon chile paste
1 tablespoon sesame oil
2 pounds pork butt, cubed
Round wonton wrappers
1 egg beaten with 1 tablespoon water, for egg wash
Peanut oil, for frying
Dipping sauce, recipe follows

1. In your blender, combine garlic and ginger. Turn on machine and slowly pour the peanut oil and process to a puree. Transfer to a bowl and add the remaining ingredients. Stir together and marinate for 1 hour. Pass mixture through medium dye in a meat grinder. Transfer to an electric stand mixer and, using the paddle on slow speed, mix until emulsified.
2. *Make the pot stickers.* Separate the wonton wrappers and brush edges with eggwash. Place a generous spoonful of the filling and seal the edges, making small folds in the rounded side, starting from the center, and folding down to each end to create a half moon shape. Continue until you have used up the filling. Refrigerate until ready to cook.
3. Cook pot stickers in small batches in boiling, salted water. Drain. Heat a non-stick saute pan with peanut oil and sear until golden on the bottom. Remove and serve with dipping sauce.

Dipping Sauce:

1/2 cup rice wine vinegar
1 cup sesame oil
2 tablespoons minced scallions or green onions
Large pinch sugar

Combine all ingredients and whisk together. Serve as dipping sauce for pot stickers. (Yield: approximately 1 1/2 cups sauce)

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.