

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 wppotsandpans.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

Professional Series
Electronic Programmable Coffeemaker
Use and Care



IMPORTANT SAFEGUARDS

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

- 1 Read all instructions carefully.
- 2 Do not touch hot surfaces. Use handles or knobs.
- 3 To protect against electrical shock, do not immerse cord, plug or unit in water or other liquid.
- 4 Close supervision is necessary when any appliance is used by or near children.
- 5 Unplug from outlet when from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
- 6 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- 7 The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or personal injury.
- 8 Do not use outdoors.
- 9 Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
- 10 Do not place on or near a hot gas or electric burner, or in a heated oven.
- 11 To disconnect, turn any control to "off", then remove plug from electrical outlet.
- 12 Never use warm or hot water to fill the water reservoir. Use cold water only.
- 13 Scalding may occur if the cover is lifted or removed during the brewing cycle.
- 14 Do not use this appliance for other than intended use.
- 15 Snap the lid securely to the carafe before serving.
- 16 Never use the carafe on a range top or in a conventional or microwave oven.
- 17 Do not set a hot carafe on a wet or cold surface.
- 18 Do not use a cracked carafe, or a carafe that has a loose or weakened handle.
- 19 Do not clean the coffee maker with scouring powders, steel wool pads, or other abrasive materials.

- 20 TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK DO NOT REMOVE THE BOTTOM COVER. NO USER-SERVICEABLE PARTS INSIDE. REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY. TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK DO NOT REMOVE THE BOTTOM COVER. NO USER-SERVICEABLE PARTS INSIDE. REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

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 equal to or greater than the 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 it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

Before Your First Use

Carefully unpack the coffeemaker and remove all packaging materials.

Caution: Do not immerse the coffeemaker housing in water or other liquid.

To remove any dust that may have accumulated on the removable parts during packaging, wash the carafe, lid, filter basket, and coffee filter with warm, soapy water. Rinse and dry. Do not use harsh or abrasive cleansers. If necessary, wipe the coffeemaker housing with a clean, damp cloth.

Note: We recommend that prior to brewing your first pot of coffee, you "brew" cold water only, without ground coffee or a paper filter. This will remove any dust that may have settled inside the coffeemaker.

Important: Use only cold water - the automatic brewing system has been designed to work only with cold water.



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!

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Know Your Electronic Programmable Coffeemaker



Photo above may differ slightly from actual product

Know Your Coffeemaker's Control Panel

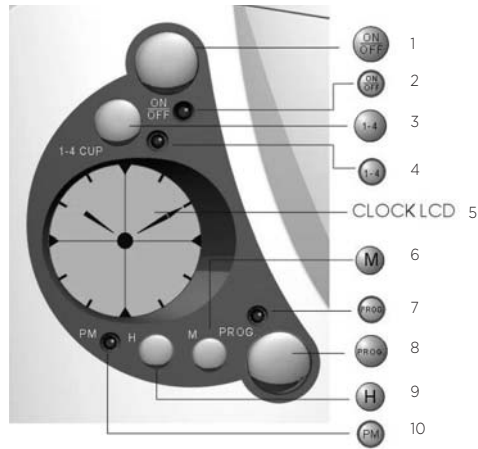


Figure 1

- 1 Brew Button** - Press this to immediately begin brewing cycle.
- 2 On Light** - Illuminates when coffeemaker is brewing or in Keep Warm mode.
- 3 1 - 4 Cup Button** - Adjusts the flow of water through the coffee grounds to prevent you from getting a bitter or weak brew when making smaller amounts of coffee.
- 4 1 - 4 Light** - Illuminates when this feature is selected.
- 5 LCD Display** - Indicates Current Time, Keep Warm Elapsed Time, or Delay Program Timer.
- 6 Minute Button** - This button advances the minute display for the clock and timer. See the section on "Setting the Clock" for proper use.
- 7 Program Light** - Indicates that the coffeemaker is in timer mode, awaiting preset brew time.
- 8 Program Button** - This button allows you to preset the brewing cycle to begin at a selected time. See the section on "Using the Timer" for proper use.
- 9 Hour Button** - This button advances the hour display for the clock and timer. See the section "Setting the Clock" for proper use.
- 10 PM Indicator** - Illuminates when in PM mode.

Using Your Coffeemaker

- 1** Place your drip coffeemaker on a flat, level surface, such as a countertop. Plug unit into a 120 volt 60Hz AC-only outlet.
- 2** Lift the top cover of the coffeemaker straight up.
- 3** If using optional water filter, ensure the filter stem is fully seated in water reservoir filter holder.
- 4** Your coffeemaker comes equipped with a permanent coffee filter; however, a cone paper filter may be used instead if desired (8- to 12-cup size). Place the desired amount of ground coffee into the filter. See the chart below to determine the amount of coffee to use.

Recommended amounts of coffee

| <i>Number of Cups</i> | <i>Recommended</i> |
|-----------------------|--------------------|
| 2 | 2 Tbsp. |
| 4 | 4 Tbsp. |
| 6 | 6 Tbsp. |
| 8 | 1/2 Cup |
| 10 | 1/2 Cup + 2 Tbsp. |
| 12 | 3/4 Cup |

Note: We recommend using coffee ground specifically for automatic drip coffeemakers. After using your coffeemaker a few times, adjust the amount to suit your own taste.

- 5** Fill glass carafe with cold water up to the marked level for the desired amount of coffee. For 10 cups of coffee, fill carafe up to about 1 inch below the carafe lid assembly with cold water. Pour water from carafe into water reservoir. Close the top cover of the coffeemaker until it snaps into place. Place glass carafe, with lid in place, on the warming plate.

Important: Do not operate your coffeemaker if the filter basket does not close completely. Use only cold water; the automatic brewing system has been designed to work only with cold water.

Note: An overflow hole is located at the back of the water reservoir to prevent overfilling. Do not fill the reservoir past this hole.
- 6** Press the ON/OFF button once. The blue power indicator light will illuminate indicating that your coffeemaker has begun the brewing cycle. If you wish to use the timer to preset the coffeemaker, see the section on "Using the Timer". In a few minutes, your coffeemaker will be finished brewing fresh coffee.

Note: If brewing only 4 cups of coffee use the 1-4 cup button. This feature will adjust the flow of water through the coffee grounds to prevent you from getting a bitter or weak brew when making smaller amounts of coffee.

Using Your Coffeemaker (cont.)

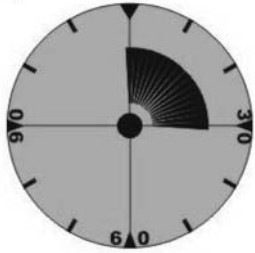


Figure 2

- 7 When the brewing cycle is complete, your coffeemaker will automatically switch over to a warming mode, which will keep the coffee warm for the next two hours. The clock will switch over to a countdown timer (as shown in Figure 1), showing the elapsed time the coffeemaker has been in Keep Warm mode.

Pause & Pour Feature

Your coffeemaker has been designed with a Pause & Pour feature. At any time during the brewing cycle, you may temporarily remove the glass carafe from the unit and pour hot coffee from the carafe. The brewing cycle will be interrupted and no coffee will drip from the filter basket. Replace the carafe on the warming plate to restart the brewing process.

Warning: Return carafe within 30 seconds if removed during brewing or filter basket may overflow.

Caution: Coffeemaker will remain ON until turned OFF. Do not leave empty carafe on heated warming plate.

Auto Shutoff

As an added convenience, your coffeemaker has been designed with an auto shutoff feature. Two hours after the brewing cycle is complete, the coffeemaker will automatically shut itself off.

Setting the Clock

Press and hold the HOUR button for two seconds; two beeps will sound and the hour and minute hand will begin to flash.

Press and hold Hour or Minute buttons to set the current time. There is a blue PM indicator light on the bottom left side of the clock. Ensure time is set correctly for AM or PM, when in PM mode, the PM Indicator light will illuminate. See Figure 1.

Once the correct time has been set, do not press any buttons. After five seconds, the clock will leave the "Set Time" mode, and the blue backlight will go out.

Note: Unplugging the unit will reset the clock to 12:00.

Using the Programmable Timer

Your coffeemaker has a multi-function timer built into the face of the unit. The following sections describe the proper use of this timer.

Presetting the Brewing Cycle

To preset your coffeemaker to begin brewing at a later time, first follow steps 1 through 5 in the section "Using Your Coffeemaker."

Check to make sure that the clock is set to the correct time. See "Setting the Clock," page 10.

Press and hold the PROGRAM button for two seconds. Two beeps will sound. The delay timer is now ready to set.

Press and hold Hour and/or Minute buttons to set the time to begin brewing. There is a blue PM indicator light on the bottom left side of the clock. Ensure time is set correctly for AM or PM.

Once the correct delay time has been set, press the PROGRAM button to activate the timer. You will notice that the PROGRAM indicator light will illuminate and the clock/timer will return to the current time.

To cancel the delay time, simply press and hold the PROGRAM button for two seconds. The PROGRAM indicator light will turn off.

Care and Cleaning

Caution: Be sure to unplug this appliance before cleaning. To protect against electrical shock, do not immerse cord, plug or unit in water or other liquid.

Wash the carafe and carafe lid with warm, soapy water or place in top rack of dishwasher.

The filter basket and permanent filter may be washed in warm, soapy water. Remove the filter basket by lifting straight up and out of the filter housing. To reinsert the basket, simply place back into the filter housing. The Coffeemaker Housing may be wiped with a clean damp cloth when necessary.

Important: Never immerse the coffeemaker housing in water or other liquid.

Do not try to clean the inside of the water reservoir with a cloth because this will leave a residue of lint and may clog your drip coffeemaker. Just rinse with cold water periodically.

Decalcifying

Calcium buildup frequently occurs in drip coffeemakers. The buildup is quite normal and is caused by minerals commonly found in drinking water.

We recommend periodically decalcifying your coffeemaker with a solution of white vinegar and cold water. Use a solution of 1 cup white vinegar in one carafe of cold water filled to the 4-cup line.

Note: If using the optional charcoal water filter, remove it from the Coffeemaker before decalcifying.

Pour the solution into the water reservoir, put the empty carafe and empty filter basket in place, and close the lid. Switch the coffeemaker on and allow the coffeemaker to "brew" the vinegar solution.

When the vinegar solution has finished brewing, empty the carafe and rinse in clean water. Refill the water reservoir with clean, cold water and run a second "brew" cycle. This will rinse out any remaining vinegar solution. If necessary, repeat this last step.

We recommend decalcifying your drip coffeemaker four times a year or at any time the brewing time takes longer than normal.

Recipes

Black Pepper Scones

I love the flavor of fresh black pepper in scones. But, if you prefer, 1 cup of dried blueberries, sour cherries or raisins can be used instead of the pepper to make a fruitier, sweeter scone.

Makes 18 scones

INGREDIENTS

4 cups plus 1 tablespoon all-purpose flour
1/2 cup sugar
2 1/2 teaspoons baking powder
1/2 teaspoon salt
13 tablespoons (6 1/2 ounces) unsalted butter,
cut into small pieces and chilled
1 1/2 tablespoons medium grind black pepper
2 1/2 teaspoons finely chopped lemon peel
1 1/2 cups heavy cream, plus 2 tablespoons for brushing

METHOD

- 1 Into a large bowl, sift together the flour, sugar, baking powder and salt. Using two knives or a pastry blender, cut in the butter until the mixture resembles coarse meal. Gently stir in the pepper and lemon peel. Add the 1 1/2 cups cream all at once and mix until the dough just comes together.
- 2 Turn out onto a lightly floured surface and knead the dough into a ball. For a flakier consistency, do not knead the dough into a smooth ball. If smooth, the scone will be more cakelike. Wrap in plastic wrap and refrigerate for at least 30 minutes, up to overnight.
- 3 Cut the dough into three equal pieces. Working with one piece at a time, keeping the other two pieces covered, roll out to a circle, 6 inches in diameter and 1/2-inch thick (see note below). Cut the circle into 6 wedges and arrange the wedges on one or two baking trays lined with parchment paper. Repeat with the remaining dough.
- 4 Preheat the oven to 350 degrees F. Lightly brush the scones with the remaining 2 tablespoons of cream and bake until golden, about 10-12 minutes.
Note: The scones can be cut out with a 2 1/2-inch cookie cutter if desired. Roll out the dough, cut, and place on a baking tray. Reroll the dough and continue cutting out circles. Proceed as in step 4.
- 5 Serve warm with butter, and jam if you like.

Recipe courtesy Wolfgang Puck

Strawberry Marzipan Tart

One of the advantages of serving a tart is that you do all the work in advance. This is a simple tart, easy to make, even the kids can get involved! It's a creamy, fruity, delicious dessert with a great almond flavor. I like to serve a tart like this with coffee and a liqueur. Amaretto di Saronno or Frangelica are both perfect. Of course there's nothing to stop you getting out one of your precious old Sauternes or a Vintage Port.

Makes one 10-inch tart

INGREDIENTS

1/3 recipe sugar dough (see separate recipe, page 17)
 1/2 pound unsalted butter, slightly softened
 1/2 cup sugar
 3 eggs
 2 tablespoons orange liqueur
 Zest of 2 oranges, finely grated
 1 teaspoon almond extract
 2 cups ground almonds
 1/4 cup currant jelly, melted
 2 baskets strawberries, sliced 1/4-inch thick

METHOD

- 1 Preheat the oven to 350 degrees F.
- 2 On a floured surface, roll the pastry 3/8-inch thick and line a 10-inch flan ring with it. Place the ring on a parchment paper lined baking sheet and chill it until needed.
- 3 Cream the butter and sugar lightly in an electric mixer; don't let the butter get too soft. Add the eggs and mix lightly.
- 4 Stir in the liqueur, zest and almond extract, then mix in the ground almonds.
- 5 Pour into the chilled pastry shell and bake for 1 hour to 1 hour and 15 minutes, or until the pastry and marzipan are a deep golden brown.
- 6 Remove the tart from the oven and let cool to room temperature.
- 7 Brush the top of the tart with the currant jelly. Cover the top of the tart with sliced strawberries arranged in concentric circles or in a flower petal design, making certain the whole top of the tart is covered.
- 8 Remove the flan ring and transfer the tart to a flat serving platter. Cut into wedges.

Recipe courtesy Wolfgang Puck

Pecan Pie

This is an American classic, but one that requires special attention to avoid cloying sweetness or a soggy crust. I like to toast the pecans before combining them with the other ingredients. And a moderate oven works better than a hot one.

Makes one 10-inch tart, to serve 6 - 8

INGREDIENTS

1 1/2 cups light corn syrup
 3/4 cup sugar
 3/4 cup light brown sugar
 4 eggs
 2 egg yolks
 3 tablespoons unsalted butter
 1/2 recipe Sugar Dough (see separate recipe page 17)
 1 1/2 cups pecan halves

METHOD

- 1 Preheat the oven to 350 degrees F.
- 2 In a large skillet over medium heat, toast the pecans, shaking frequently, for about 7 minutes or until golden and fragrant.
- 3 Place the corn syrup, sugars, eggs, and egg yolks in a mixing bowl. Beat well.
- 4 Heat the butter in a small skillet over medium heat until it turns brown and has a nutty aroma. Stir it into the corn syrup mixture.
- 5 Line a 10-inch tart pan with the Sugar Dough. Arrange the pecan halves in the bottom of the shell. Ladle the filling over the pecans.
- 6 Bake the tart for 40 to 45 minutes, or until a skewer inserted near the center comes out clean. Remove and let cool at room temperature.
- 7 Cut into wedges and serve with rum-flavored whipped cream or a scoop of vanilla ice cream.

Recipe courtesy Wolfgang Puck

Sugar Dough

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

INGREDIENTS

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 In a food processor fitted with the steel blade, combine the flour and sugar. Add the butter and process until the texture resembles fine meal.
- 2 In a small bowl, whisk together the yolks and 1 tablespoon of the cream. Scrape into the machine and process until a ball begins to form, using the additional tablespoon of cream, if necessary. Remove the dough from the machine, and on a lightly floured surface, press down into a circle. Wrap in plastic wrap and refrigerate for at least 1 hour.
- 3 Use as needed.

Recipe courtesy Wolfgang Puck

Macaroons

Spago Pastry Chef Sherry Yard and her team bake hundreds and hundreds of these for the annual Passover Seder at Spago Beverly Hills. Feel free to use different shades of food coloring, dividing the mixture up into batches if you like before adding the color. You can serve the macaroons as is or, if you like, sandwich them in pairs with a dab of raspberry jam or another jam as the filling.

Makes about 3 dozen

INGREDIENTS

1/2 pound confectioner's sugar, about 1 7/8 cups
 1/4 pound almond meal, about 1 cup
 1/2 cup egg whites, about 4 large egg whites
 Pinch cream of tartar
 1 1/2 ounces granulated sugar, about 1/4 cup
 5 drops red food coloring

METHOD

- 1 Preheat the oven to 325°F.
- 2 Meanwhile, sift together the confectioner's sugar and almond meal directly into a medium mixing bowl. Set aside.
- 3 In another bowl, beat the egg whites until foamy. Add the cream of tartar and continue beating until they form soft peaks when the beaters are lifted out. Continue beating while pouring in the granulated sugar in a steady stream; then, add the food coloring and continue beating until fully blended, about 30 seconds.
- 4 Spoon the mixture into a piping bag fitted with the round tip. Pipe the mixture into 1-inch rounds on a parchment paper-lined baking sheet. Put the sheet in the oven and bake for 5 minutes; rotate the sheet 180 degrees and bake for 7 minutes more, until the macaroons are firm.
- 5 Remove the baking sheet from the oven and let the macaroons cool before transferring to an airtight container.

Recipe courtesy Wolfgang Puck

Kaiserschmarren

This is my version of an Austrian classic, which is normally prepared as a pancake. But we make it as a soufflé, making it lighter, fluffier and more refined. The key to success with this spectacular dish is folding in the meringue perfectly – don't overmix and don't undermix! As soon as the meringue is combined it's ready to bake in a hot oven.

Serves 4 - 8

INGREDIENTS

4 egg yolks
 4 1/2 ounces sugar
 1/4 cup crème fraiche
 1 ounce dark rum
 4 teaspoons flour
 2 tablespoons plumped
 golden raisins
 2 tablespoons unsalted butter,
 melted, for brushing
 2 tablespoons sugar, for coating
 3 egg whites
 1 recipe strawberry sauce
 1 pound fresh strawberries, hulled, cut in halves

Strawberry Sauce

(Makes about 1 1/2 cups):

1/2 pound strawberries, hulled
 3 tablespoons sugar
 1/2 whole star anise
 1/2 tablespoon orange zest
 Juice of 1/2 orange
 1/4 cup dry white wine
 1/2 tablespoon fresh lemon juice

Kaiserschmarren (cont.)

METHOD

- 1 Prepare the kaiser base. In the mixer bowl, combine the egg yolks and 3 ounces of sugar. Mix over medium speed, with the wire whisk, until pale yellow. Add the crème fraiche and rum. Continue to mix until smooth. Fold in the flour and raisins. This can be prepared up to 1 day in advance.
- 2 Preheat the oven to 425 degrees F. Brush a 6-inch sauté pan with butter and sprinkle with sugar.
- 3 To make the Kaiserschmarren, in a separate mixing bowl, whisk the egg whites to soft peaks. Add the remaining 1 1/2 ounces of sugar and continue to whip until stiff but not dry. Fold the meringue into the kaiser base. Spoon 1/4 of the souffled mixture into the sauté pan. Bake for 12 minutes. Repeat three more times, until all the batter is used.

Strawberry Sauce

- 1 Combine all the ingredients in a medium saucepan. Bring to a boil. Cook for 5 minutes. Remove from heat and cover with plastic wrap. Allow flavor to infuse for 10 minutes.
- 2 Transfer the mixture to a blender and process until well incorporated. Strain. This can be prepared up to 3 days ahead.
- 3 To serve, in a medium saucepan, reheat the Strawberry Sauce. Add the fresh strawberries and toss until well coated. Spoon sauce over each serving plate. Divide the Kaiserschmarren with a spatula into large chunks, and arrange on top of the strawberry sauce so it looks a little like the Austrian alps.

Recipe courtesy Wolfgang Puck

