

IMPORTANT NOTICE

Please read operating instructions before using this product. Please keep original box and packing materials in the event that service is required.

For questions or concerns please contact customer service at:

Synergy Housewares, LLC.

Toll-free: 866-444-4033

Hours: M-F 8:30am-5:00pm EST

Website: warranty.synergyhousewares.com

Printed in China

Model SWPTEIC300

WOLFGANG PUCK

USE AND CARE

THERMOELECTRIC ICE CREAM MAKER



Wolfgang Puck is a trademark of Wolfgang Puck Worldwide

Actual product may differ slightly from image on this page

Model SWPTEIC300

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 This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised when near the appliance.
- 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 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 the nearest repair center for examination, repair, electrical or mechanical adjustment.
- 7 The use of attachments not recommended by Synergy Housewares, LLC. may cause fire, electric shock or risk of injuries.
- 8 Do not use outdoors.
- 9 Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 10 Keep hands and utensils out of Freezer Bowl while in use to reduce the risk of injury to persons or to the appliance itself.
- 11 DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE FREEZER CHAMBER OR BOWL! Sharp objects will scratch and damage the inside of the freezer bowl or chamber. Only use nylon or rubber spatulas, or wooden spoons once the motor housing has been removed from the Freezer Bowl.
- 12 Do not use the Freezer Bowl on flames, hot plates or stoves. Do not expose to heat source. Do not wash any parts in a dishwasher; doing so may cause risk of fire, electric shock or injury.
- 13 Always attach power cord to appliance first, then plug cord into wall outlet. To disconnect, press the Power button until it illuminated red then unplug from the wall outlet. Grasp plug and pull from the wall. Never yank on cord.

- 14 This is an electrical appliance. To avoid injury or death from electrical shock do not operate this appliance with wet hands, while standing on a wet surface or while standing in water.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

Additional Safety Information

GROUNDING INSTRUCTIONS: This appliance must be grounded. It is equipped with a 3-prong 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 cord 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 long 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:

1. Use only 3-prong extension cord with 3-blade grounding plug.
2. The marked rating of the extension cord must be equal to or greater than the rating of this appliance. The electrical rating of this appliance is 135 watts.

Before Your First Use

Remove all interior and exterior packaging materials. Wash all parts according to the Care and Cleaning section this manual.



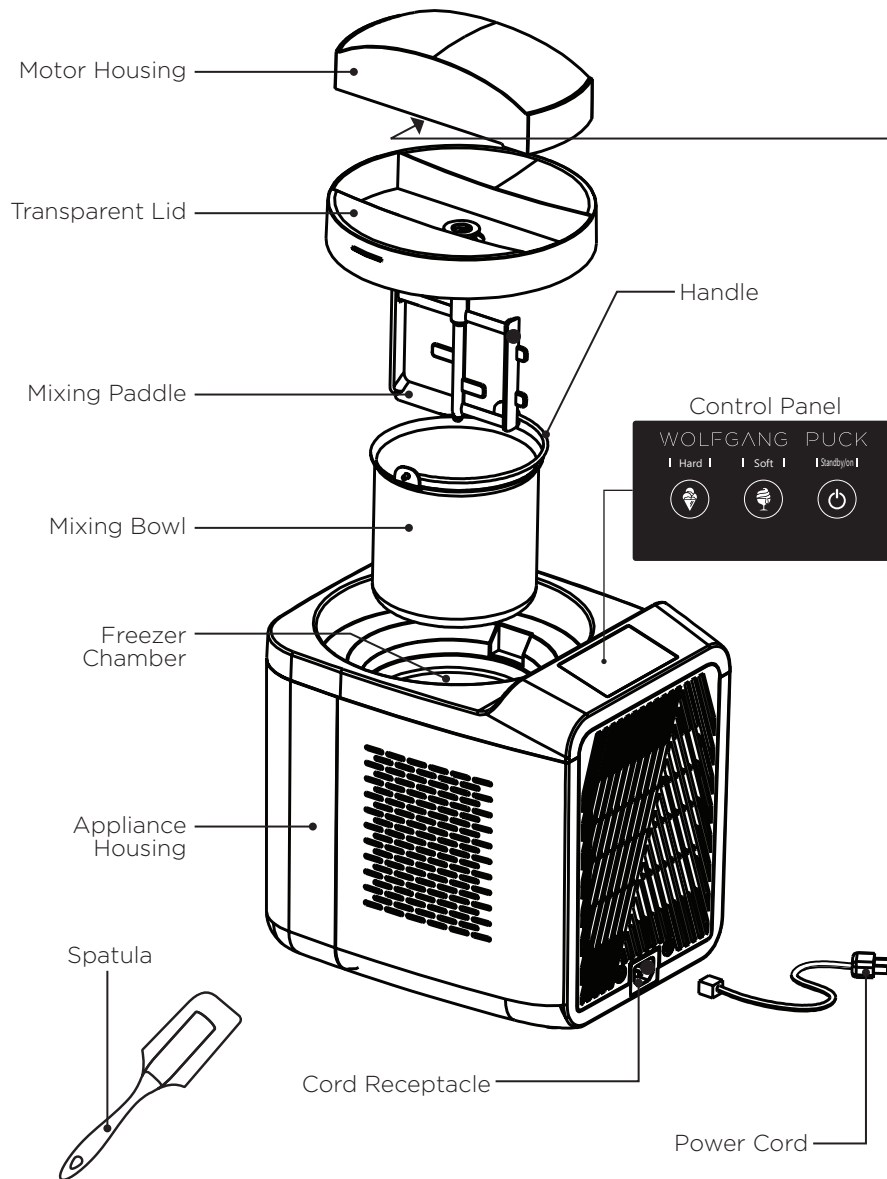
In the beginning, there was Wolfgang Puck. There were cooks and there were kitchens and there were people eating food, but the world had never seen anything like Spago—with its California cuisine, its casual elegance, and its chef whose genuine warmth and love of craft redefined the dining experience. And they came—from LA and from everywhere—to experience the future. Wolfgang Puck shaped the modern culinary landscape: he was the first celebrity chef, the inventor of fusion cuisine, the first in farm-to-table. His work is inspired by California living, and an insistence on only the freshest ingredients. From

his legendary fine dining icons, his entrepreneurial spirit has built an empire—from dining, to catering, to products for the home—touching the lives of millions around the globe. Today, as always, Chef Puck is earnestly, restlessly, tirelessly at work behind the scenes inventing what's next. He is driven by a genuine love of his craft, a passion for what's possible, and its potential to change the world.

Table of Contents

Important Safeguards.....	2
Additional Safety Information	3
Before Your First Use	3
About Wolfgang Puck	4
Know Your Ice Cream Maker	6
Disassembly	8
Assembly.....	8
Using Your Ice Cream Maker	9
Helpful Hints	10
Care and Cleaning	11
Recipes.....	12
Limited Warranty	31
Contact Information	Back

Know Your Ice Cream Maker



Actual product may differ slightly from illustrations on this page

Know Your Ice Cream Maker (cont.)

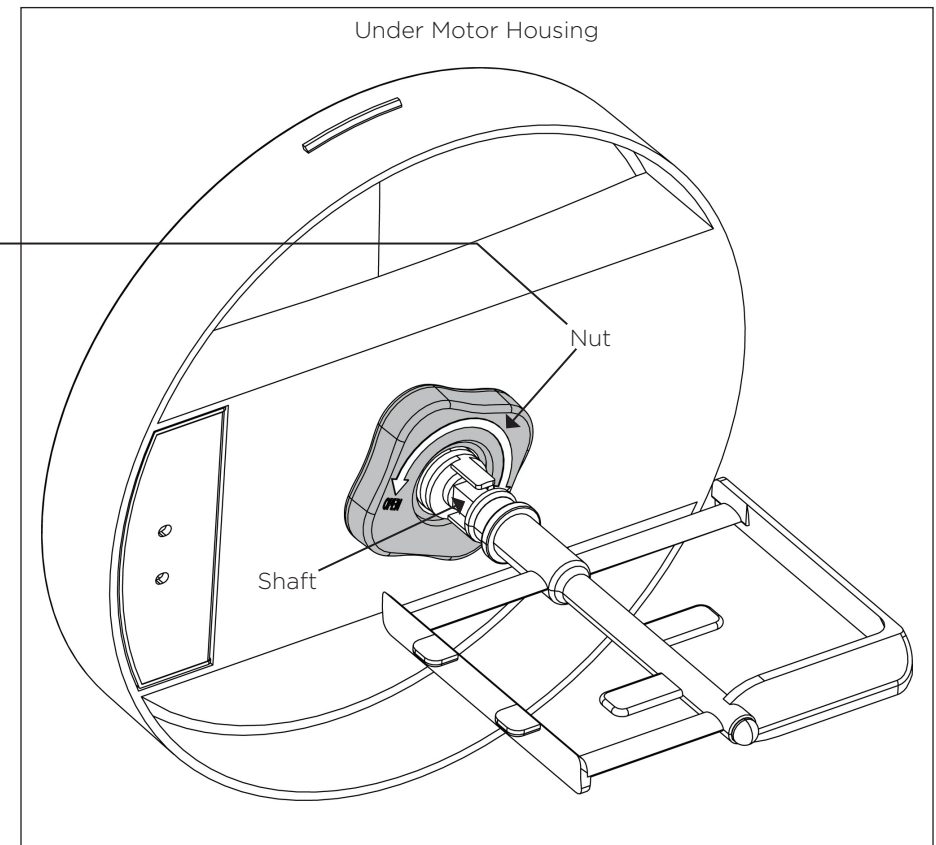


Figure 2

Disassembly

- Remove the assembled Motor Housing from the Freezer Chamber by rotating the Motor Housing a quarter turn counterclockwise and lifting straight up (see Figure 1).
- Grasp the Mixing Bowl by the Handle and lift straight out of the Freezer Chamber.
- Remove the Mixing Paddle by pulling it straight out of the Shaft of the Motor Housing.
- Remove the Motor Housing from the Transparent Lid by turning the Nut located on the Shaft counterclockwise to remove (see Figure 2). Pull the Motor Housing straight out from the Transparent Lid.

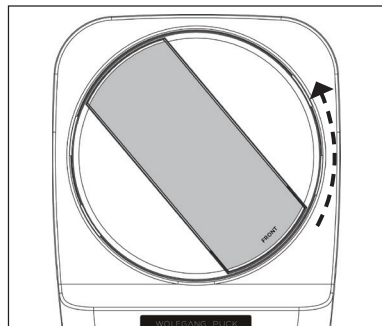


Figure 1

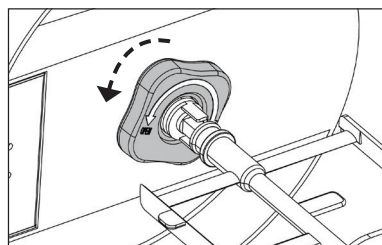


Figure 2

Assembly

- Place the Motor Housing in the Transparent Lid until it is flush with the bottom. Place the Nut over the Shaft and turn clockwise until hand tightened.
- Insert the Shaft of the Motor Housing into the top of the Mixing Paddle until it snaps into place.
- Insert the Mixing Bowl into the Freezer Chamber by aligning the ends of the Handle of the Mixing Bowl with the receptacles of the Freezer Chamber (See Figure 3).
- Place the assembled Motor Housing into the Freezer Chamber with the Motor Housing slightly to the right of the Control Panel (see Figure 1). Turn the Motor Housing clockwise until it is directly facing the Control Panel (see Figure 4).

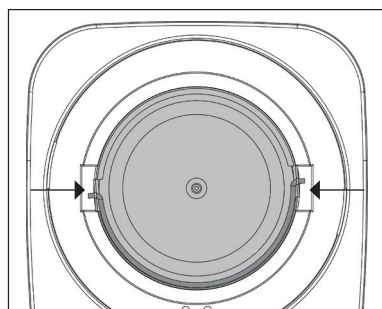


Figure 3

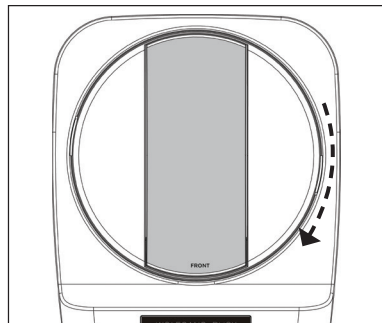


Figure 4

Using Your Ice Cream Maker

- Please read the Helpful Hints section on the next page of this manual before making your ice cream.
- Place the Ice Cream Maker on a stable and flat surface and allow room for proper air ventilation around the ventilation grates on all sides of the Appliance Housing.
- Attach the Power Cord to the front Cord Receptacle of the Appliance Housing first, then plug into wall outlet. When plugged in, the appliance will be in standby mode and the red Standby/On indicator light will illuminate.
- Prepare your ice cream recipe and pour the mixture into the removable Mixing Bowl. Never pour ingredients directly into the Freezer Chamber. Do not add items such as seeds, peels, or pits into the recipe. See Helpful Hints section to understand when to add extra ingredients.
- Place the assembled Motor Housing into the Freezer Chamber with the Motor Housing slightly to the right of the Control Panel (see Figure 1). Turn the Motor Housing clockwise until it is directly facing the Control Panel (see Figure 4).
- Press either the "Hard" or "Soft" button to begin operation. "Hard" will provide a slightly firmer texture than the "Soft" setting. The Mixing Paddle will begin rotating.
- Depending on the quantity and type of ingredients used as well as the room temperature, the unit will take between 45-120 minutes to make ice cream.
- The Ice Cream Maker will beep once the ice cream is ready. You can stop the Mixing Paddle anytime once the ice cream has reached your desired consistency by pressing the Standby/On button.
- Remove the assembled Motor Housing from the Freezer Chamber by rotating the Motor Housing a quarter turn counterclockwise and lifting straight up (see Figure 1). Depending on consistency of ice cream the Mixing Paddle could still be in the Mixing Bowl. Simply remove and set aside.
- Lift the Mixing Bowl by the Handle out of the Freezer Chamber and use a scoop or the included Spatula to remove the ice cream. Transfer to a freezer-safe container or serve immediately.

Helpful Hints

- If you would like to add ingredients such as chocolate chips, cookie dough, nuts, pretzels, candies, or sprinkles we suggest that you freeze these items first (in a single layer in your freezer if they tend to stick). Once your recipe is done mixing, transfer the ice cream to a chilled freezer-safe storage container. You can then fold in or layer these ingredients into the mixture. This will give the best flavor, texture and appearance without causing any unwanted melting.
- If you wish to swirl in caramel, marshmallow fluff or chocolate, you should have those as cold as possible before adding to the finished ice cream. Never add extra ingredients to the Ice Cream Maker while mixing as they will become over-blended and could cause the ice cream to remain liquid.
- The recipes in this manual are written to fit this Ice Cream Maker. Don't be tempted to add more than what a recipe calls for or it may not freeze completely and will end up more like a milkshake. Although there is extra space in the Mixing Bowl, this space is needed so that the Mixing Paddle can add air to the mixture, which improves the texture in the finished recipe.
- If desired, you can pre-chill the Mixing Bowl in the Freezer Chamber by turning it on for 10 minutes before adding a recipe base to it. This step will help the ice cream set faster.
- If you are making substitutions such as lower fat milks, you can expect the consistency to change. While this doesn't mean that the outcome will taste less than optimal, it will be different in appearance, taste, texture and possibly volume. The most common ingredients in ice cream are cream, milk, sugar, eggs and flavorings. Cream provides most of the mouth-feel we associate with great ice cream although there are many types of ice cream from all over the world that do not necessarily contain cream and rely on milk instead.
- If you wish to add alcohol to a recipe or even alcohol-based extracts such as pure mint extract, it is best to stir them in once the motor stops or at the very end of the mixing process. This is because alcohol inhibits the freezing process and if more than 1-2 teaspoons are added to a recipe it can prevent the mixture from freezing altogether.
- If you want to add fresh fruit to a recipe it is important that you first either slice or mash the fruit then sweeten it with some sugar before letting it stand for 20-30 minutes or until the fruit's juices are released. The reason for this is that fruit contains mostly water and if you add unsugared fruit to the ice cream it will freeze solidly and have the texture and hardness of an ice cube, an unpleasant textural contrast in ice cream. If you wish to avoid sugar you can puree the fruit or cook it first which also will prevent the "ice cube" problem.

Helpful Hints (cont.)

- If your mixed ice cream base is warmer than 45°F you can quick-chill it this way:
 - Pour prepared ice cream or sorbet mixture into a 1-quart zipper top bag, press out most of the air then seal.
 - In a medium-mixing bowl add 2 cups cold water and 4 cups ice cubes.
 - Submerge bag with mixture in the ice water.
 - Let stand in ice water for 10 minutes, agitating bag several times.
 - After 10 minutes it will be at optimal temperature for making into ice cream or sorbet.

Care and Cleaning

- **WARNING:** To avoid the risk of electrical shock, always ensure the product is unplugged from the electrical outlet before assembling, disassembling, moving, or cleaning it. Do not immerse any part of the Power Cord, Appliance Housing or Motor Housing in water or any other liquid.
- Do not place any parts of your Ice Cream Maker in the dishwasher and never use harsh, abrasive cleaners.
- Disassemble the parts of your Ice Cream Maker according to the Disassembly section in this manual.
- Clean the removable Mixing Bowl, Mixing Paddle, Transparent Lid, Nut, and Spatula in warm soapy water using a sponge or cloth. Rinse and dry all parts thoroughly. Never use your Mixing Bowl unless it is completely dry to prevent ice crystals from forming during the mixing process.
- Clean the Freezer Chamber with a damp, warm, soapy cloth or sponge and wipe dry with a soft cloth. Wipe the Motor Housing with a slightly damp soft cloth or sponge. Avoid getting any water into the ventilation holes of the Appliance Housing.

Easy Vanilla Ice Cream

Makes 2 servings

INGREDIENTS

3/4 cup heavy cream, cold
1/2 cup whole milk, cold
1/3 cup granulated sugar (or other sweetener)
1 teaspoon vanilla extract

METHOD

1. In a mixing bowl, stir together all ingredients to combine.
2. Pour cold mixture into Ice Cream Maker.
3. Press HARD setting and spin until soft-serve consistency is achieved or until machine beeps.
4. Serve immediately or transfer to a chilled freezer-safe container and freeze for up to 2 days.

Recipes

Strawberry Ice Cream

Makes 2 servings

INGREDIENTS

3/4 cup heavy cream, cold
1/3 cup whole milk, cold
1/3 cup granulated sugar or sweetener of choice
A pinch of kosher salt
1 tablespoon fresh lemon juice
1/4 cup pureed strawberries
1/4 cup frozen sweetened, sliced strawberries, partially thawed

METHOD

1. In a mixing bowl, stir together all ingredients, except frozen sliced strawberries.
2. Pour cold mixture into Ice Cream Maker.
3. Press HARD setting and spin until soft serve consistency is achieved or until machine beeps.
4. Fold in frozen sliced strawberries by hand using a spatula.
5. Serve immediately or transfer to a freezer-safe container and freeze for up to 2 days.

Triple Chocolate Ice Cream

Makes 2 servings

INGREDIENTS

2 tablespoons evaporated milk, cold
2 tablespoons cocoa powder
3/4 cup heavy cream, cold
1/3 cup whole milk, cold
1/3 cup brown sugar, packed or other sweetener
A pinch of kosher salt
1/2 teaspoon vanilla extract
1/2 cup each dark, milk and white chocolate chips, frozen

METHOD

1. In a mixing bowl, whisk together the evaporated milk and cocoa powder until smooth.
2. Add remaining ingredients, except frozen chocolate chips, then stir together to combine.
3. Pour chilled mixture into pre-chilled Ice Cream Maker.
4. Press HARD setting and spin until soft-serve consistency is achieved or until machine beeps.
5. Fold in the frozen chocolate chips by hand using a spatula.
6. Serve immediately or transfer to a chilled freezer-safe container and freeze for up to 2 days.

Cookie Dough Ice Cream

Makes 2 servings

INGREDIENTS

1 cup heavy cream, cold
1/2 cup half and half, cold
1/3 cup granulated sugar or other sweetener
A pinch of kosher salt
1/2 teaspoon vanilla extract
1 container (14-ounce size) cookie dough (the kind for eating raw) cut into bits and frozen in a single layer

METHOD

1. In a mixing bowl stir together all ingredients, except frozen cookie dough bits.
2. Pour cold mixture into Ice Cream Maker.
3. Press HARD setting and spin until soft serve consistency is achieved or until machine beeps.
4. Transfer ice cream to a chilled mixing bowl then fold in frozen cookie dough by hand using a spatula.
5. Serve immediately or transfer to a freezer-safe container and freeze for up to 2 days.

Creamy Vanilla Ice Cream

Makes 2 servings

INGREDIENTS

1 cup heavy cream, cold
1/2 cup half & half, cold
1/4 cup pasteurized egg substitute (optional)
1/2 cup granulated sugar or sweetener of choice
A pinch of kosher salt
1 teaspoon vanilla extract

METHOD

1. In a mixing bowl, stir together all ingredients to combine.
2. Pour cold mixture into Ice Cream Maker.
3. Press HARD setting and spin until soft-serve consistency is achieved or until machine beeps.
4. Serve immediately or transfer to a chilled freezer-safe container and freeze for up to 2 days.

Birthday Cake Ice Cream

Makes 2 servings

INGREDIENTS

1 cup heavy cream, cold
1/2 cup half & half, cold
1/3 cup granulated sugar or other sweetener
A pinch of kosher salt
1/2 teaspoon vanilla extract
1/2 teaspoon cake batter extract
1/4 cup pasteurized egg substitute (optional, to makes texture smooth)
1 vanilla cupcake, cubed and frozen
1/2 cups sprinkles, frozen

METHOD

1. In a mixing bowl, stir together all ingredients, except frozen cupcake cubes and sprinkles.
2. Pour cold mixture into Ice Cream Maker.
3. Press HARD setting and spin until soft serve consistency is achieved or until machine beeps.
4. Transfer ice cream to a chilled bowl then fold in frozen cupcake cubes and sprinkles by hand using a spatula.
5. Serve immediately or transfer to a freezer-safe container and freeze for up to 2 days.

Mango Sorbet

Makes 2 servings

INGREDIENTS

1 1/4 cups pureed fresh mango, cold (can be from frozen)
1/3 cup granulated sugar or sweetener of choice
A pinch of kosher salt
2 tablespoons lime juice

METHOD

1. In a mixing bowl, stir together all ingredients to combine.
2. Pour cold mixture into Ice Cream Maker.
3. Press HARD setting and spin until soft-serve consistency is achieved or until machine beeps.
4. Serve immediately or transfer to a chilled freezer-safe container and freeze for up to 2 days.

Pumpkin Ice Cream

Makes 2 servings

INGREDIENTS

3/4 cup heavy cream, cold
1/3 cup whole milk, cold
2 teaspoons ground pumpkin pie spice
2 tablespoons canned pumpkin puree
1/3 cup dark brown sugar or other sweetener
1 teaspoon fresh lemon juice
A pinch of kosher salt
1/2 teaspoon vanilla extract
1/4 teaspoon butter extract

METHOD

1. In a mixing bowl, stir together all ingredients until smooth.
2. Pour cold mixture into Ice Cream Maker.
3. Press HARD setting and spin until soft serve consistency is achieved or until machine beeps.
4. Serve immediately or transfer to a freezer-safe container and freeze for up to 2 days.

Butter Pecan Ice Cream

Makes 2 servings

INGREDIENTS

3/4 cup heavy cream, cold
1/2 cup whole milk, cold
1/3 cup light brown sugar, packed or other sweetener
Two pinches of kosher salt
1/2 teaspoon vanilla extract
1/4 teaspoon butter nut extract
1 cup chopped pecans, toasted and frozen

METHOD

1. In a mixing bowl, stir together all ingredients, except frozen pecans.
2. Pour cold mixture into Ice Cream Maker.
3. Press HARD setting and spin until soft serve consistency is achieved or until machine beeps.
4. Fold in frozen pecans by hand using a spatula.
5. Serve immediately or transfer to a freezer-safe container and freeze for up to 2 days.

Dulce de Leche Ice Cream

Makes 2 servings

INGREDIENTS

1 cup heavy cream, cold
1/2 cup half & half, cold
1/3 cup dark brown sugar, packed or other sweetener
A pinch of kosher salt
1/2 teaspoon vanilla extract
1/4 teaspoon butter extract
1 cup canned dulce de leche

METHOD

1. In a mixing bowl, stir together all ingredients, except dulce de leche.
2. Pour cold mixture into Ice Cream Maker.
3. Press HARD setting and spin until soft serve consistency is achieved or until machine beeps.
4. Transfer ice cream to a chilled mixing bowl then swirl in the dulce de leche using a spatula.
5. Serve immediately or transfer to a freezer safe-container and freeze for up to 2 days.

Cookies & Cream Ice Cream

Makes 2 servings

INGREDIENTS

1 cup heavy cream, cold
1/2 cup half & half, cold
1/2 cup granulated sugar or sweetener of choice
A pinch of kosher salt
1/4 cup pasteurized egg substitute (optional, to make texture smooth)
1 teaspoon vanilla extract
1/4 teaspoon butter extract
2 cups broken chocolate sandwich cookies, frozen

METHOD

1. In a mixing bowl, stir together all ingredients, except frozen cookies.
2. Pour cold mixture into Ice Cream Maker.
3. Press HARD setting and spin until soft serve consistency is achieved or until machine beeps.
4. Transfer ice cream to a chilled mixing bowl then fold in frozen cookies by hand using a spatula.
5. Serve immediately or transfer to a freezer-safe container and freeze for up to 2 days.

Frozen Margarita Sorbet

Makes 2 servings

INGREDIENTS

Zest and juice from one lime
1 1/4 cups limeade, cold
1/3 cup granulated sugar
2 pinches kosher salt + more for serving
1/4 cup tequila
1 tablespoon triple sec

METHOD

1. In a mixing bowl, stir together all ingredients, except but tequila and triple sec.
2. Pour chilled mixture into Ice Cream Maker.
3. Press the SOFT setting and spin until machine beeps (mixture will be slushy).
4. Divide between margarita glasses then pour tequila and triple sec over the top.
5. Sprinkle with additional salt and serve immediately.

Mint Chocolate Chip Ice Cream

Makes 2 servings

INGREDIENTS

3/4 cup heavy cream, cold
1/2 cup whole milk, cold
1/3 cup granulated sugar or other sweetener
A pinch of kosher salt
1/4 teaspoon vanilla extract
1/2 teaspoon mint extract
A few drops yellow and green food colors (optional)
1 cup mini chocolate chips, frozen

METHOD

1. In a mixing bowl, stir together all ingredients, except frozen chocolate chips.
2. Pour cold mixture into Ice Cream Maker.
3. Press HARD setting and spin until soft serve consistency is achieved or until machine beeps.
4. Fold in frozen chocolate chips by hand using a spatula.
5. Serve immediately or transfer to a freezer-safe container and freeze for up to 2 days.

Grapefruit Sorbet

Makes 2 servings

INGREDIENTS

2 tablespoons fresh pink grapefruit zest
1 1/4 cups fresh pink grapefruit juice, cold
1-2 drops red food coloring (optional)
1/3 cup granulated sugar or sweetener of choice
A pinch of kosher salt
2 tablespoons corn syrup (optional)

METHOD

1. In a mixing bowl, stir together all ingredients to combine then strain mixture.
2. Pour cold mixture into Ice Cream Maker.
3. Press HARD setting and spin until soft-serve consistency is achieved or until machine beeps.
4. Serve immediately or transfer to a chilled freezer-safe container and freeze for up to 2 days.

Banana Sorbet

Makes 2 servings

INGREDIENTS

1 1/3 cups mashed, very ripe bananas, cold (about 3 bananas)
1/3 cup granulated sugar or other sweetener
A pinch of kosher salt
1 tablespoon fresh lemon juice
2 tablespoons corn syrup (optional - helps keep sorbet smooth)

METHOD

1. In a mixing bowl, stir together all ingredients to combine.
2. Pour cold mixture into Ice Cream Maker.
3. Press HARD setting and spin until soft-serve consistency is achieved or until machine beeps.
4. Serve immediately or transfer to a chilled freezer-safe container and freeze for up to 2 days.

Vegan Chocolate Ice Cream

Makes 2 servings

INGREDIENTS

- 2 tablespoons cocoa powder
- 2 tablespoons coconut milk
- 3/4 cup full fat coconut cream, cold
- 1/2 cup full fat coconut milk, cold
- 1/3 cup brown sugar, packed or other sweetener
- A pinch of kosher salt
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon butter extract

METHOD

1. In a mixing bowl whisk together cocoa and 2 tablespoons coconut milk until smooth.
2. Add remaining ingredients then whisk until smooth.
3. Pour cold mixture into Ice Cream Maker.
4. Press HARD setting and spin until soft serve consistency is achieved or until machine beeps.
5. Serve immediately or transfer to a freezer-safe container and freeze for up to 2 days.

Notes

[illegible]

Notes

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 (866) 444-4033.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND CANADA 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 (province) to state (province).

Proof of purchase required to validate the warranty.

Shipping and handling charges may apply.