

## 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 9:00am-5:00pm EST

Website: [warranty.synergyhousewares.com](http://warranty.synergyhousewares.com)

Printed in China

**Model SWPRCGIB120**

Actual product may differ slightly from images in this manual  
Wolfgang Puck is a trademark of Wolfgang Puck Worldwide

# WOLFGANG PUCK

## USE AND CARE

### CORDLESS RECHARGEABLE IMMERSION BLENDER



**Model SWPRCGIB120**

# IMPORTANT SAFEGUARDS

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

- 1 Read all instructions.
- 2 To protect against risk of electrical shock, do not put the Motor Housing, or USB cord, or USB charging adapter (charging adapter not included), in water or other liquid.
- 3 Only use a charging block that fits in a standard 120V 60 Hz outlet to charge the Immersion Blender. See page 2 for examples of charging blocks.
- 4 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 instructions concerning use of the appliance by a person responsible for their safety.
- 5 Turn the appliance OFF before assembling or disassembling parts and before cleaning. To unplug the charger, grasp the plug and pull from the outlet.
- 6 Avoid contacting moving parts.
- 7 Do not operate any appliance or Charger adapter with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Contact the manufacturer at 800-275-8273 for information on examination, repair, or 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 the appliance outdoors.
- 10 Do not let cord hang over edge of table or counter while charging.
- 11 Do not let cord contact hot surfaces, including the stove.
- 12 Keep hands and utensils out of the container while blending to prevent the possibility of severe injury to persons or damage to the unit. A scraper may be used but must be used only when the unit is not running.
- 13 Blades are sharp. Handle carefully.
- 14 When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce splatter, spillage, and possibility of injury. Always start with the lowest speed setting first.
- 15 Do not use an extension cord. Plug charger directly into an electric outlet.
- 16 Do not incinerate this appliance even if it is severely damaged. The batteries can explode in a fire.
- 17 Keep hands and utensils away from the cutting blade while processing food to reduce the risk of severe injury to persons or damage to the appliance. A scraper may be used but only when the appliance is not running.

- 18 Do not mix flammable or non-food substances to avoid damage to the appliance or injury to yourself.

## SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

Always dispose battery operated products according to federal, state, and local regulations. Contact a recycling agency in your area for recycling locations.

### Before Your First Use

Carefully unpack the unit and accessories then remove all packaging materials.

Clean your appliance according to the Care & Cleaning section of this manual.

The Charging Cable has a USB Type A connector on one end and a Micro-USB connector on the other end (Figure 1).

Connect the USB Type A end of the charging cable to a suitable charging block (Figure 2) then plug the Micro-USB connector of the cable to the charging port on the rear of the Immersion Blender housing located under the silicone protective cover marked "USB". Plug the charging block into a standard 120v 60 Hz outlet.

Allow the Immersion Blender to charge for 4 hours before your first use. The battery indicator lights will illuminate during the charging process. When the batter is fully charged the battery indicator lights will turn off.

You can check the status of the battery strength by holding the Power Button in for 2 seconds. The lights will turn off automatically after 10 seconds.

#### Electrical Requirements

Battery Voltage: 7.4 V Lithium-Ion (Li-ion) / 2000m Ah

Power: DC 7.4V 180W

Input : 5V / 1A-2A

Charging Cord: USB Type A

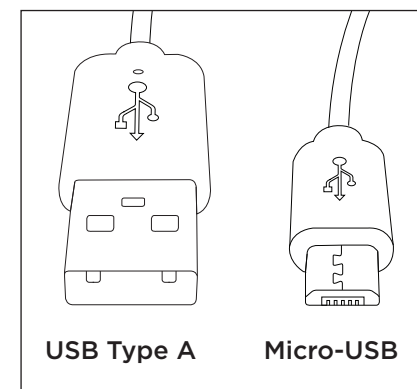


Figure 1

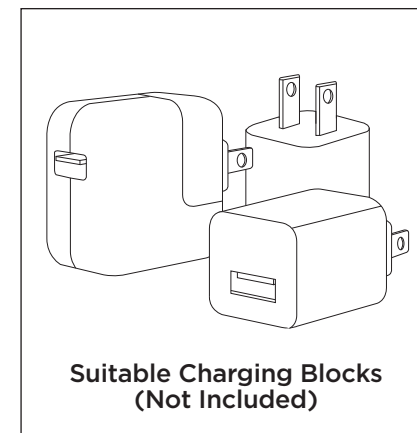


Figure 2



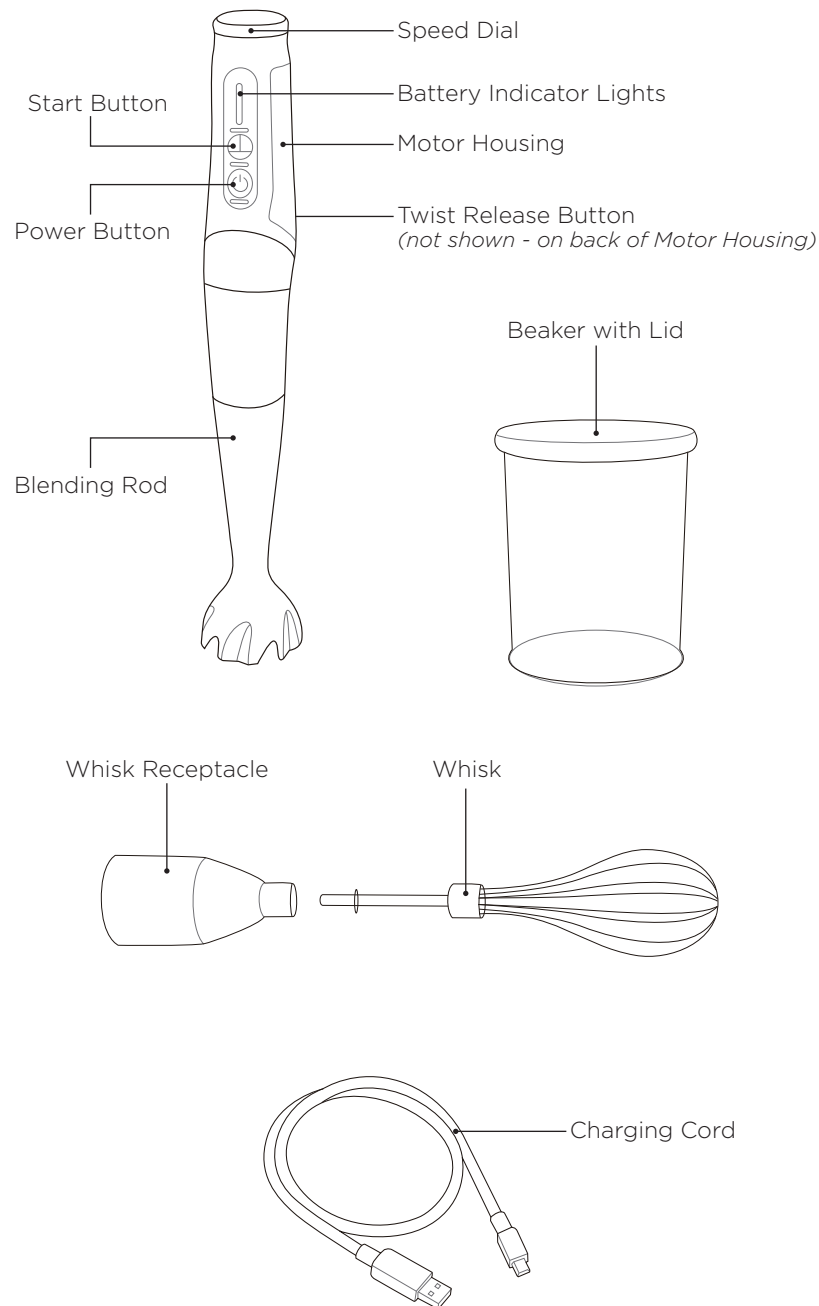
*In the beginning, there was Wolfgang Puck. There were cooks and there were kitchens and there were people eating food, but the world had never seen anything like Spago—with its California cuisine, its casual elegance, and its chef whose genuine warmth and love of craft redefined the dining experience. 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.*

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## Know Your Immersion Blender



Actual product may differ slightly from illustrations throughout this manual

## Using Your Immersion Blender

- 1 Before connecting either attachment, ensure that the Immersion Blender is off (no Battery Indicator Lights are illuminated).
- 2 Connect the attachment of your choice (assembled Whisk or Blending Rod) to the Motor Housing. To connect either attachment, push attachment up until flush with the Motor Housing then rotate in the direction of the lock symbol (right) until it stops. If using the Whisk, ensure the Whisk is fully seated into the Whisk Receptacle by pressing straight in until it stops before attaching.

**Warning:** The Blending Rod blades are sharp, use caution during assembly and disassembly.

- 3 To turn the Immersion Blender on, press and hold the Power Button until the Battery Indicator Lights illuminate. The Battery Indicator will show the amount of charge remaining (one light is low charge, 4 lights are full charge). If a single light is blinking, you will need to recharge the battery. The Immersion Blender will auto shut-off if the Start Button is not pressed within 10 seconds.
- 4 Place food into the Beaker or other suitable container for mixing (bowl, stockpot etc). For best results solid foods should be no larger than 1/2-inch cubes. The Lid of the Beaker can be attached to the bottom of the Beaker to aid in keeping the Beaker stable on your work surface.
- 5 Immerse the Blending Rod or assembled Whisk into your ingredients then press and hold the Start Button to begin the blending process. The motor will remain on as long as the Start Button is held in. To stop the blending process, release the Start Button.
- 6 Slowly move the Blending Rod or Whisk up, down and sideways through your ingredients. You can adjust the speed by rotating the Speed Dial during use (see Adjusting the Speed on page 7).

**Note:** Never lift the Blending Rod or Whisk out of your ingredients while the unit is running to avoid splatter.

- 7 To remove the attachment from the Immersion Blender, make sure the appliance is turned off by pressing the Power Button once so that no lights are illuminated. Then, while holding the Motor Housing, twist the attachment in the direction of the unlock symbol (left) until it stops, then pull off of the Motor Housing.

**Note:** Do not operate the motor continuously for more than one minute.

## Adjusting the Angle of Your Immersion Blender

Your Immersion Blender can be adjusted to three different angles for optimum comfort during use: 180°, 135°, and 90°.

To adjust the angle, press and hold the Twist Release Button (Figure 3) while rotating the top of the Immersion Blender Motor Housing until you reach your desired position (Figure 4). Ensure that you hear a click and that the Twist Release Button swivels back to the lock symbol.

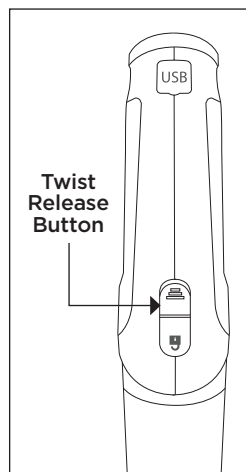


Figure 3

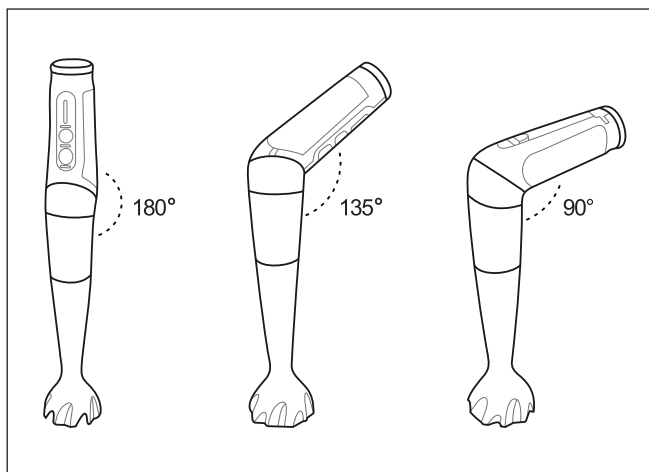


Figure 4

## Adjusting the Speed

With the front of the Immersion Blender facing you, turning the Speed Dial clockwise will increase the speed, and counterclockwise will decrease the speed (Figure 5).

### Warning:

When mixing hot liquids always begin with the lowest speed then gradually increase to desired setting.

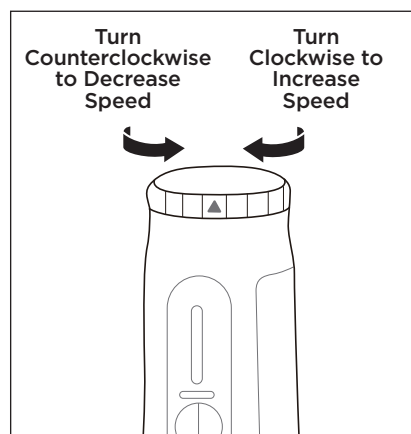


Figure 5

## Suggested Uses

Function	Speed
Beat cream, whip egg whites, puddings, sauces, frostings and other airy, foamy mixtures. When using, move Blending Rod up and down to draw air in. Use a tall, narrow container such as the Beaker for best results when foaming milk, making cream and whipping egg whites.	Low
Mix and stir shakes, drinks, omelet batters, sauces and emulsions. Use for pancake batter, gravies and dressings.	Medium to High
Cut, chop, and crush raw or cooked meat and hard vegetables. Grind cooked meat for use in recipes such as casseroles or chicken salad.	High
Chop, crush, and mash vegetables, and fruit for baby food, soups and sauces.	Medium to High

## Helpful Hints

- The Blending Rod can be used in hot liquids. Always use care when using in hot liquids. To avoid splashing, insert the Blending Rod into the Beaker or other container first, set the Speed Dial to a low speed setting, then press and hold the Start Button for operation, slowly raising the speed to your desired setting.

**CAUTION:** Do not tilt or lift the The Blending Rod out of the Beaker or other container while the motor is running, as a serious burn or injury can occur from food splatter.

- To puree foods, a certain amount of liquid is needed. Add cooking liquid, broth, juice, milk, or cream, until desired consistency is reached.
- For thorough blending, move the Blending Rod up and down in mixture until smooth. For greater efficiency, move the Blending Rod in small outward spiraling circles while mixing.
- You will achieve better mixing results if you use deep, tall containers such as the Beaker or a pitcher.
- For easy cleanup, rinse the Blending Rod or Whisk under running water immediately after using.
- The Blending Rod cannot blend hard or fibrous ingredients unless they are in less than 1/2-inch pieces, soft ones into 1/2 to 1-inch pieces.

## Care & Cleaning

**CAUTION: Blending Rod blades are sharp. Handle with care.** Make sure your appliance is turned off prior to removing or attaching parts, or when cleaning.

To turn off, press the Power Button once (no Battery Indicator Lights should be illuminated).

Do not immerse the Motor Housing, Charging Cord or Charging Block (not included) in water or any other liquid.

To clean the Motor Housing, simply wipe with a damp cloth then dry thoroughly.

Detach Whisk from Whisk Receptacle before cleaning. To detach hold Receptacle and pull Whisk straight out. To reattach after cleaning, press whisk into Receptacle until it stops.

The Whisk (removed from Whisk Receptacle), Blending Rod and Beaker (with Lid removed) can be hand washed in warm soapy water, rinsed and dried thoroughly. The Whisk (removed from Whisk Receptacle) and Beaker (with Lid removed) can also be placed in the top rack of the dishwasher for cleaning.

The Whisk Receptacle and Beaker Lid should be hand washed in warm soapy water only.

Do not use abrasive or harsh cleaners on any part of your Immersion Blender.

## Recipes

## Strawberry Milkshake

2 servings

### INGREDIENTS

#### For the Milkshake

1 cup strawberries, halved  
1/4 cup granulated sugar or to taste  
4 scoops strawberry ice cream  
1/3 cup half & half

#### For the Sweetened Whipped Cream

1 cup heavy cream  
2 tablespoons sugar

### METHOD

1. Place strawberries and sugar into a medium bowl and toss.
2. Cover and let strawberries macerate at room temperature for 30 minutes.
3. Transfer strawberries and any juices to a pitcher.
4. Using the Immersion Blender with Blending Rod, process to a rough puree.
5. Add ice cream and half & half to the pitcher then blend until thoroughly combined.
6. Pour into glasses and set aside.
7. Combine whipped cream ingredients in a medium mixing bowl then whip using the Immersion Blender with Whisk until soft peaks form.
8. Top each glass with whipped cream before serving.

## Strawberry Kiwi Kooler

2 servings

### INGREDIENTS

6 whole strawberries, topped  
3 tablespoons granulated sugar, divided  
6 kiwis, peeled  
1 cup pear nectar  
1 cup ice cubes

### METHOD

1. Place strawberries and 1 tablespoon sugar into a pitcher.
2. Using the Immersion Blender with Blending Rod, pulse until smooth.
3. Pour strawberry puree into serving glasses.
4. Place remaining ingredients into the pitcher then pulse again until smooth.
5. Pour kiwi mixture into glasses over the strawberry puree before serving.

## Citrus Slushy

*2 servings*

### INGREDIENTS

1 cup orange juice, freshly squeezed  
1/4 of an orange (optional)  
1/4 cup grapefruit juice, freshly squeezed  
1 tablespoon lemon juice, freshly squeezed  
1 tablespoon granulated sugar  
1 1/2 cups ice cubes

### METHOD

1. Place all ingredients into a pitcher.
2. Using the Immersion Blender with Blending Rod, pulse until smooth.
3. For a thicker slushy, add a few more ice cubes.
4. Pour into glasses and serve immediately.

## Green Goddess Dressing

*Makes 1 1/4 cups*

### INGREDIENTS

1 garlic clove  
1 packed cup of a mixture of tarragon leaves, parsley sprigs, basil leaves  
1 large pasteurized egg  
2 tablespoons apple cider vinegar  
1 anchovy filet (about 1 teaspoon)  
1 teaspoon capers  
1 tablespoon granulated sugar  
2 teaspoons kosher salt  
1/4 teaspoon freshly cracked pepper  
1 cup vegetable oil

### METHOD

1. Place all ingredients into a quart-size canning jar.
2. Place Blending Rod of Immersion Blender at the bottom of the jar.
3. Blend on high speed for 10 seconds while holding the Blending Rod at the bottom of the jar.
4. While continuing to blend, slowly lift Blending Rod up to emulsify top of the dressing.
5. Scrape sides of the jar then blend for a few additional seconds to smooth it out.
6. Use dressing as desired.
7. Dressing can be stored in the refrigerator for up to 3 days.



## Corn Chowder

8 servings

### INGREDIENTS

3 cups yellow onions, chopped  
6 tablespoons unsalted butter  
1/4 cup all purpose flour  
1 teaspoon kosher salt  
1/4 teaspoon turmeric  
6 cups chicken stock  
3 cups Russet potatoes, peeled and diced  
5 ears of corn, kernels removed  
1 tablespoon granulated sugar  
2 teaspoons fresh lemon juice  
1/8 teaspoon cayenne pepper  
1 cup half & half  
Green onions for garnish, cut diagonally

### METHOD

1. Preheat an 8-quart stockpot over medium-high heat.
2. Sauté onions and butter for 5 minutes or until onions are translucent.
3. Stir in flour, salt, and turmeric then cook for an additional 3 minutes.
4. Add chicken stock, potatoes and corn then bring to a boil.
5. Reduce heat to medium-low then simmer for 15 minutes until potatoes are tender.
6. Using the Immersion Blender with Blending Rod, start pureeing on the lowest speed to control splashing.
7. Slowly increase speed to high then puree until smooth.
8. Add half & half then blend until combined.
9. Ladle into bowls then top with green onions before serving.

## Chipotle White Bean Dip

Makes 2 cups

### INGREDIENTS

1 can (15.5 oz.) white beans, drained  
2 garlic cloves  
1 teaspoon fresh lime zest  
The juice of 1 lime  
1 teaspoon Adobo all purpose seasoning  
1 green onion, chopped  
1 teaspoon soy sauce  
1/4 can (7 oz. size) chipotles en adobo  
1 teaspoon honey  
2 tablespoons tomato paste  
2 tablespoons vegetable oil

### METHOD

1. Place all ingredients into a medium bowl.
2. Using the Immersion Blender with Blending Rod, puree for 30 seconds or until smooth.
3. Scrape down the sides of the bowl then puree for an additional 30 seconds.
4. Use dip as desired.
5. Dip can be stored in the refrigerator for up to 2 weeks.

# Green Pea Soup

6 servings

## INGREDIENTS

2 tablespoons unsalted butter  
1 yellow onion, peeled and quartered  
1 teaspoon kosher salt or to taste  
2 tablespoons all purpose flour  
4 cups vegetable stock  
1 tablespoon granulated sugar  
2 teaspoons fresh lemon juice  
1 1/2 pounds frozen peas  
1/2 cup plain yogurt  
Fresh pepper to taste

## METHOD

1. Melt the butter in a stockpot over medium heat.
2. Add the onions and salt then cook for 5 minutes or until onions are translucent.
3. Stir in the flour then cook for an additional 1 minute.
4. Slowly stir in the vegetable stock, being sure to scrape the bottom of the pot.
5. Bring to a simmer then cook for 5 minutes.
6. Add the sugar, lemon juice and peas then cook for 8-10 minutes.
7. Remove from heat.
8. Using the Immersion Blender with Blending Rod, start pureeing on the lowest speed to control splashing.
9. Slowly increase speed to high then puree until quite smooth.
10. Add yogurt and pepper then blend to incorporate.
11. Ladle into bowls and serve.

# Cauliflower Mash

4 servings

## INGREDIENTS

1 large head cauliflower, cut into florets  
1 cup vegetable stock  
1/2 cup whole milk or half & half  
1/2 teaspoon lemon juice  
Kosher salt to taste  
Freshly cracked pepper to taste  
3 tablespoons unsalted butter

## METHOD

1. Combine all ingredients, except butter, in a large saucepan with a tight fitting lid.
2. Bring to a boil over medium heat.
3. Reduce heat to a simmer, cover and cook for 15 minutes or until fork tender.
4. Remove from heat then drain away most of the liquid, reserving it.
5. Using the Immersion Blender with Blending Rod, puree cauliflower on low speed until very smooth.
6. Blend in butter and enough reserved liquid to make the puree a soft texture.
7. Serve immediately.

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## 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.