

## 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 SWPMCP120**

# WOLFGANG PUCK /

## USE AND CARE

### 5 CUP GLASS BOWL CHOPPER



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

**Model SWPMCP120**

## IMPORTANT SAFEGUARDS

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

- 1 Read all instructions carefully.
- 2 To protect against risk of electrical shock, do not put Motor Base, Cord or Plug of the appliance in water or other liquid.
- 3 Close supervision is necessary when any appliance is used by or near children. Not recommended for use by children.
- 4 Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. To unplug, grasp plug and pull from the wall. Never yank on cord.
- 5 Avoid contacting moving parts.
- 6 **Caution: Sharp blades - handle carefully.**
- 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 Synergy Housewares, Inc. 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 Do not use this appliance for other than intended use.
- 12 Be certain the Lid is properly in place before operating appliance.
- 13 This appliance is equipped with a safety interlock that will prevent operation without being properly assembled, do not attempt to defeat this feature.
- 14 Keep hands and utensils away from cutting blades while chopping food to reduce risk of severe injury to persons or damage the chopper. A scraper may be used, but only when chopper is not running.
- 15 To reduce risk of injury, never place motor housing on cutting blades assembly without first putting bowl lid in place properly.
- 16 Do not mix flammable non-food substances in this appliance.
- 17 Do not operate in the presence of explosive and/or flammable fumes.

**SAVE THESE INSTRUCTIONS  
HOUSEHOLD USE ONLY**

## Additional Safety Information

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 modify the plug in any way.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer 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.

### IMPORTANT

- 1 Do not run the Chopper continuously for longer than 30 seconds. For lighter loads of ingredients such as liquid ingredients, do not run the Chopper continuously for longer than 60 seconds.
- 2 Do not place any parts of this appliance in the microwave.
- 3 Immediately release the selected Speed Button on the Motor Housing in the event that the appliance malfunctions during use.

## Before Your First Use

**CAUTION: The blades are very sharp. Use care when handling.**

Carefully unpack the Chopper and accessories, and remove all packaging materials. Wash according to the Care & Cleaning section of this manual.



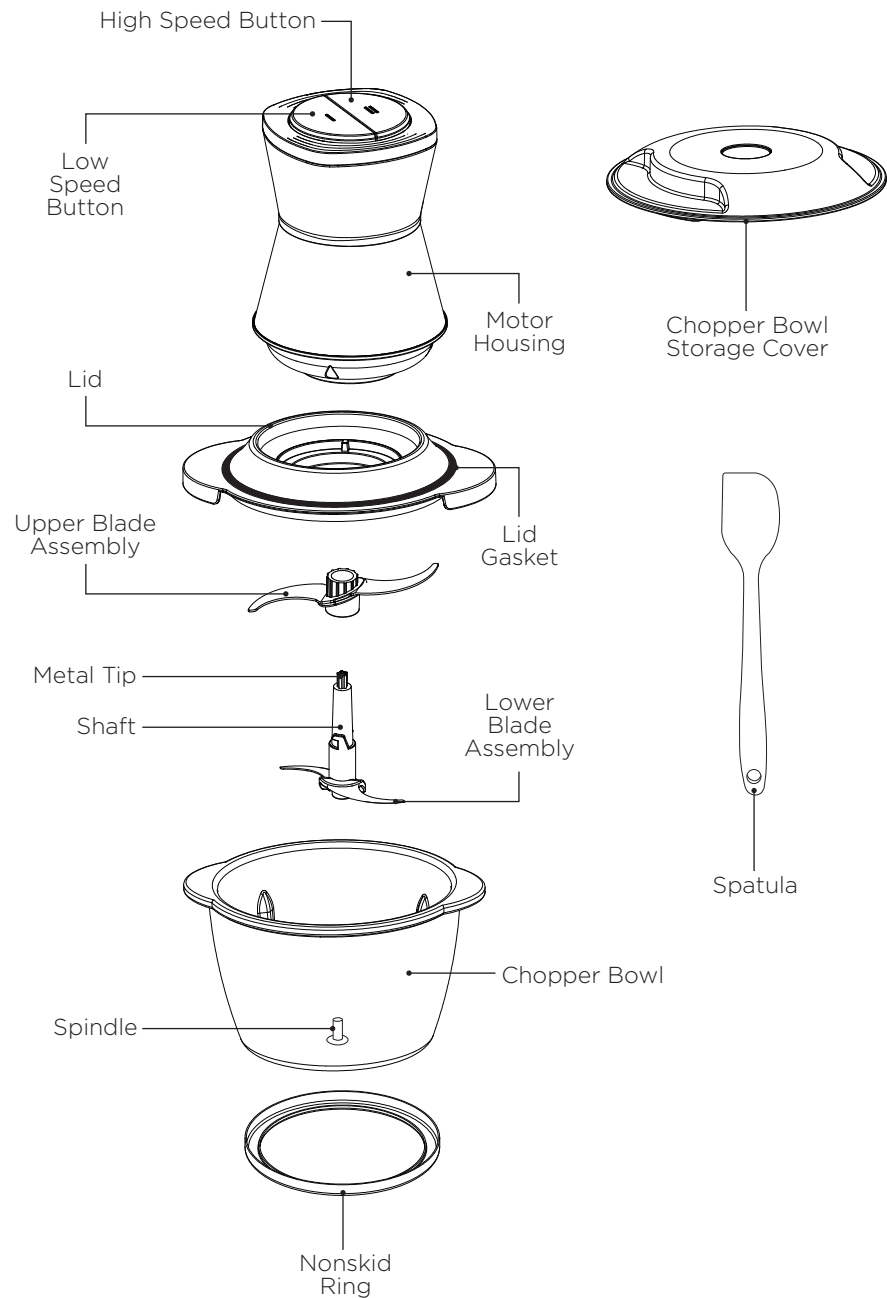
*In the beginning, there was Wolfgang Puck. There were cooks and there were kitchens and there were people eating food, but the world had never seen anything like Spago—with its California cuisine, its casual elegance, and its chef whose genuine warmth and love of craft redefined the dining experience. 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.....	1
Additional Safety Information .....	2
Before Your First Use .....	2
About Wolfgang Puck .....	3
Know Your Chopper .....	5
Chopper Assembly.....	6
Chopper Disassembly.....	7
Using Your Assembled Chopper .....	7
Care & Cleaning .....	8
Recipes.....	9
Limited Warranty .....	22
Contact Information .....	Back

# Know Your Chopper



Actual product may differ slightly from illustrations throughout this manual

# Chopper Assembly

- 1 CAUTION:** Use extreme caution when handling the Chopping Blade Assemblies as they are extremely sharp. Always ensure the Motor Housing is unplugged before adding or removing parts.
- Place the Nonskid Ring on a clean, dry, level surface. Place the Chopper Bowl on top of the Nonskid Ring to prevent the bowl from sliding during use.
- To assemble both Blade Assemblies, always hold the lower Chopping Blade Assembly by the lower rectangular indentations on the Shaft. Hold the Upper Blade Assembly by the ridged plastic above the blade (see Figure 1).
- Place the Upper Blade Assembly over the Shaft of the Lower Blade Assembly and rotate left until it clicks into place.
- Hold the assembled Upper and Lower Blades by the metal tip of the Shaft then lower it into the Chopper Bowl over the Spindle located at the bottom of the Chopper Bowl.
- Ensure that the Lid Gasket is fully seated on the underside of the Lid's rim. Align Lid handles with Chopper Bowl handles then lower Lid until they are fully nested together.
- Place Motor Housing on the Lid. Slightly turn the Motor Housing left and right until it falls flush into the opening of the Lid. See Figure 2 for assembly order.

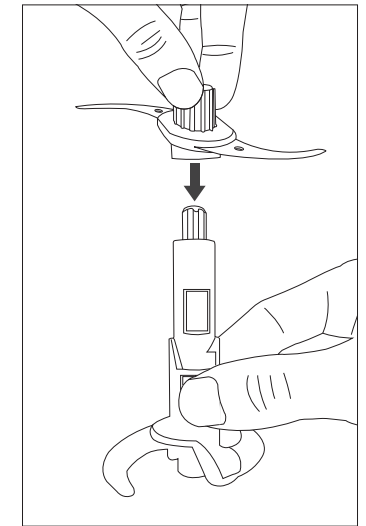


Figure 1

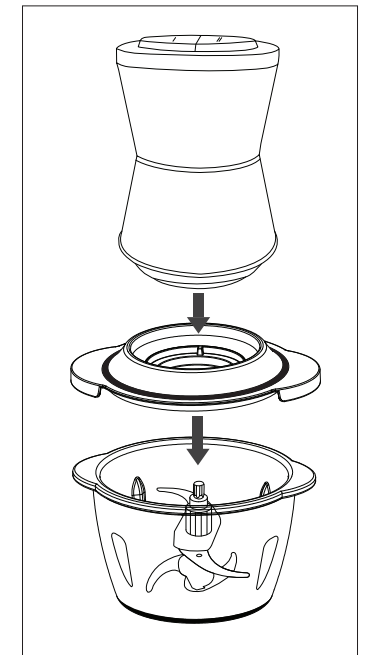


Figure 2

## Chopper Disassembly

- 1 **CAUTION: Use extreme caution when handling the Chopping Blade Assemblies as they are extremely sharp. Always ensure the Motor Housing is unplugged before adding or removing parts.**
- 2 Remove the Motor Housing from the Lid.
- 3 Remove the Lid from the Chopper Bowl.
- 4 Remove the Blades from the Chopper Bowl by grabbing the metal tip of the Shaft.
- 5 To disassemble both Blade Assemblies, always hold the lower Chopping Blade Assembly by the lower rectangular indentations on the Shaft. Hold the Upper Blade Assembly by the ridged plastic above the blade (see Figure 1).
- 6 While holding the Lower Blade Assembly as indicated above, rotate the Upper Blade Assembly by turning right then lifting straight up.

## Using Your Assembled Chopper

- 1 **CAUTION: Use extreme caution when handling the Chopping Blade Assemblies as they are extremely sharp. Always ensure the Motor Housing is unplugged before adding or removing parts.**
- 2 Always place Blade Assemblies in the Chopper Bowl before adding food.
- 3 Plug the power cord into a 120V AC power outlet.
- 4 Press and hold down the desired Speed Button to process your ingredients. It is best to pulse in short bursts to avoid over processing the ingredients.
- 5 Unplug after use, remove Motor Housing and Lid, then remove the Blade Assembly prior to removing your food.
- 6 Carefully remove the Chopping Blade Assembly as described above.
- 7 Remove the processed food from the Chopper Bowl.
- 8 You can use the Storage Lid with the Glass Bowl for any leftovers.

**Note:** When processing liquid ingredients, do not fill the Chopper Bowl more than half full. When processing dry or wet ingredients, do not fill the Chopper Bowl more than 2/3 full.

## Care & Cleaning

**CAUTION: Use extreme caution when handling the Chopping Blade Assemblies as they are extremely sharp. Always ensure the Motor Housing is unplugged before adding or removing parts, or before cleaning.**

- Wipe the Motor Housing with a damp cloth. Dry thoroughly. Do not use any abrasive cleaners or scouring pads on the Motor Housing as this will damage the finish.
- Wash the Chopper Bowl, Lid, Storage Cover, disassembled Blade Assemblies, Lid Gasket, Spatula and Nonskid Ring in warm water using a mild detergent (or see dishwasher instructions below).

### Dishwasher Use

The following parts can also be placed in the top rack of the dishwasher:

- Chopper Bowl
- Lid
- Storage Cover
- Spatula
- Disassembled Blade Assemblies

## Recipes

# Tomato Salsa

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*Makes 1 1/2 cups*

### INGREDIENTS

4 small ripe vine tomatoes  
1/4 medium white onion  
Serrano peppers to taste  
1 garlic clove  
1 tablespoon fresh lime juice  
1/4 cup fresh cilantro leaves  
Kosher salt to taste

### METHOD

1. Lower assembled Upper and Lower Blades into the Chopper Bowl.
2. Add all ingredients to the Chopper Bowl then cover with Lid.
3. Place Motor Housing on the Lid.
4. Pulse the High Speed Button for 10-15 seconds until salsa is chunky or desired consistency is achieved.
5. Serve immediately.

# Mango Sorbet

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*Makes 2 cups*

## INGREDIENTS

2 cups frozen mango chunks  
1 wedge of a lime with rind  
1 cup orange juice

## METHOD

1. Lower assembled Upper and Lower Blades into the Chopper Bowl.
2. Add all ingredients to the Chopper Bowl then cover with Lid.
3. Place Motor Housing on the Lid.
4. Pulse the High Speed Button for 10-15 seconds or until smooth.
5. Remove Motor Housing and Lid then carefully scrape down the sides of the Chopper Bowl using the spatula.
6. Replace Lid and Motor Housing then pulse for an additional 5-10 seconds.
7. Serve immediately.

# Strawberry Smoothie

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*Makes 2 cups*

## INGREDIENTS

8 large strawberries  
1 banana  
1/4 cup plain yogurt  
1 tablespoon honey  
1/2 cup ice cubes

## METHOD

1. Lower assembled Upper and Lower Blades into the Chopper Bowl.
2. Add all ingredients to the Chopper Bowl then cover with Lid.
3. Place Motor Housing on the Lid.
4. Pulse the High Speed Button for 10-15 seconds or until smooth.
5. Serve immediately.

## Chicken Salad

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*Makes 2 servings*

### INGREDIENTS

1/4 celery stalk  
1 slice red onion  
2 tablespoons walnuts, toasted  
1 cup skinless and boneless chicken, cooked  
1 tablespoon sweet relish  
1/4 cup mayonnaise  
1 tablespoon yellow mustard  
Kosher salt and fresh pepper to taste

### METHOD

1. Lower assembled Upper and Lower Blades into the Chopper Bowl.
2. Add all ingredients to the Chopper Bowl then cover with Lid.
3. Place Motor Housing on the Lid.
4. Pulse the High Speed Button for 5-10 seconds or until chunky.
5. Serve immediately or store covered and refrigerated for up to 2 days.

## Corn Salsa

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*Makes 1 1/4 cups*

### INGREDIENTS

2 ears yellow corn, husks and silk removed  
1/2 Serrano pepper, stems removed  
1/4 medium red onion  
1/4 red bell pepper, stemmed and seeded  
1 tablespoon olive oil  
Zest from 1 lime  
1 tablespoon fresh lime juice  
1 teaspoon honey  
A handful of fresh cilantro leaves  
Kosher salt to taste

### METHOD

1. On a grill or in a grill pan, cook the corn and Serrano peppers on all sides until slightly charred.
2. Let cool slightly then cut the corn from the cobs.
3. Lower assembled Upper and Lower Blades into the Chopper Bowl.
4. Add the cooked corn, Serrano peppers and remaining ingredients to the Chopper Bowl then cover with Lid.
5. Place Motor Housing on the Lid.
6. Pulse the High Speed Button for 10-15 seconds or until chunky.
7. Serve immediately.



## Asian Style Peanut Dressing

*Makes about 1 cup*

### INGREDIENTS

1/4 cup coconut milk, microwaved until hot  
1/2 cup peanut butter, warmed in the microwave  
1/4 small yellow onion  
2 garlic cloves  
2 coins fresh ginger  
Zest and juice of 1 lime  
1 tablespoon honey  
1 teaspoon fish sauce or anchovy paste  
1 tablespoon soy sauce  
Sriracha or other hot sauce to taste  
Chopped peanuts, for garnishing

### METHOD

1. Lower assembled Upper and Lower Blades into the Chopper Bowl.
2. Add all ingredients, except chopped peanuts, to the Chopper Bowl then cover with Lid.
3. Place Motor Housing on the Lid.
4. Pulse the High Speed Button for 10-15 seconds or until smooth. If peanut butter sticks to the sides of the Chopper Bowl, carefully scrape down using the spatula then pulse the High Speed Button for an additional 5 seconds.
5. Pour into a small serving bowl, top with chopped peanuts and use as desired.
6. Leftover dressing can be kept covered in the refrigerator for up to 5 days.

## Easy Chopper Coleslaw

*Makes 2 servings*

### INGREDIENTS

1/8 of a head of green cabbage, chunked  
1/4 carrot, chunked  
1/4 cup mayonnaise  
1/8 cup heavy cream  
1 teaspoon cider vinegar  
1 tablespoon granulated sugar  
Kosher salt and fresh pepper to taste

### METHOD

1. Lower assembled Upper and Lower Blades into the Chopper Bowl.
2. Fill Chopper Bowl half full of cold water then add half of the cabbage and carrots.
3. Cover with Lid then place Motor Housing on the Lid.
4. Pulse the High Speed Button for 5 seconds or until finely chopped.
5. Transfer to a strainer then repeat with remaining cabbage and carrots.
6. Press to remove as much water from the vegetables as possible then transfer to a mixing bowl.
7. Stir remaining ingredients into the mixing bowl contents until combined.
8. Serve cold.

## Fruit or Vegetable Baby Food

*Makes 2-4 servings*

### INGREDIENTS

#### For Fruit Baby Food

1 cup fresh or frozen fruit of choice, preferably organic  
1/4 cup water or fruit juice, breast milk or formula

#### For Vegetable Baby Food

1 cup diced vegetable of choice, preferably organic, steamed until tender  
1/4 - 1/2 cup water, juice or breast milk or formula

### METHOD

1. Lower assembled Upper and Lower Blades into the Chopper Bowl.
2. Add all ingredients for either fruit or vegetable baby food to the Chopper Bowl then cover with Lid.
3. Place Motor Housing on the Lid.
4. Pulse the High Speed Button for 10-15 seconds or until smooth.
5. Carefully scrape down sides of the Chopper Bowl using the spatula then pulse the High Speed Button for an additional 10-15 seconds. If a smoother texture is desired, push mixture through a fine mesh strainer.
6. Serve immediately or cover and refrigerate for up to 2 days or freeze for up to 1 month.

## Chocolate Cheese Dip

*Makes 1 cup*

### INGREDIENTS

1/3 cup heavy cream, very hot  
1/3 cup bittersweet chocolate chips  
1 package (8 oz.) cream cheese, warmed  
1/3 cup powdered sugar  
1 teaspoon vanilla extract

### METHOD

1. Lower assembled Upper and Lower Blades into the Chopper Bowl.
2. Add the hot heavy cream and chocolate chips to the Chopper Bowl then cover with Lid.
3. Place Motor Housing on the Lid.
4. Pulse the High Speed Button for 10-15 seconds or until chocolate is melted.
5. Add remaining ingredients then pulse the High Speed Button for an additional 10-15 seconds or until uniform in color.
6. Serve with your choice of dippers.



# Notes

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# Limited Warranty

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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.