

WOLFGANG PUCK

USE AND CARE

Commercial Blender
Rated for Professional Use

LIFE IS ABOUT BALANCE
AND EATING WELL

Wolfgang Puck

IMPORTANT NOTICE

If you have any problems with this unit, contact
Consumer Relations for service PHONE: 1-800-275-8273
or visit our website at wphousewares.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
Model BPB00010 Printed In China REV 1.0



*Photos throughout this manual may
differ slightly from actual product.*

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 appliance base, cord or plug in water or other liquid.
- 3** This appliance should not be used by children and care should be taken when used near children.
- 4** 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** To prevent severe personal injury or damage to your Blender keep hands and utensils out of Blender Jar while motor is running. A rubber spatula may be used but only when the blender motor is not running. The Tamper may be used while motor is running only with the lid is securely in place.
- 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 W.P. Appliances, Inc., including canning jars, may cause fire, electric shock, or injury to persons.
- 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** Blades are very sharp. Handle carefully. Store out of reach of children. Never attempt to remove blades while the blender jar is on the motor base. Do not operate the blender with loose or damaged blades. Never place the blade assembly on the motor base with the blender jar properly attached.
- 12** Always operate Blender with filler cap and lid in place. Only remove filler cap when adding ingredients.

- 13** When blending hot liquids ensure the 2-part lid is securely in place. Steam will escape naturally. Always start in low speed and then increase speed to desired setting. Use caution with hot liquids. Spraying from under the filler cap can occur, or escaping steam may cause scalding. Only use the lid provided with your blender.
- 14** Do not store anything in your blender jar, including your filler cap as this will damage the blade assembly or jar when starting the blender, it can also cause personal injury.
- 15** Do not use this appliance for other than intended use.

SAVE THESE INSTRUCTIONS

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 defeat this safety feature.

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.

Before Your First Use

Wash all parts according to the Care & Cleaning section of this manual.



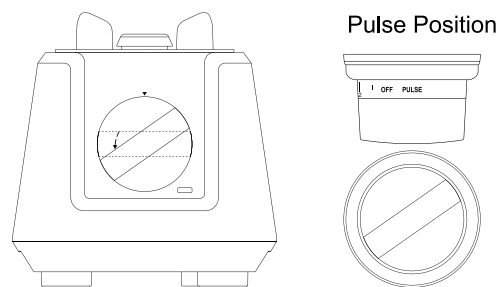
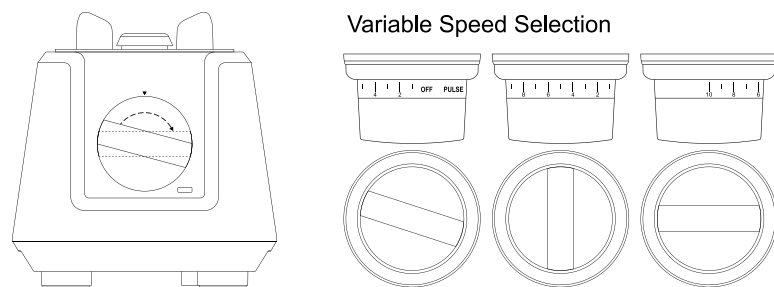
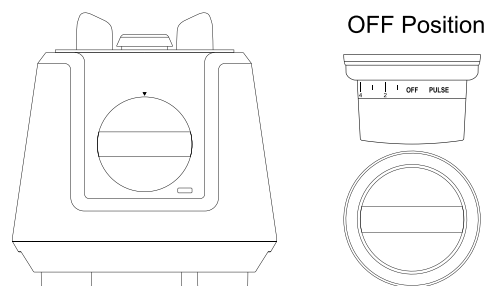
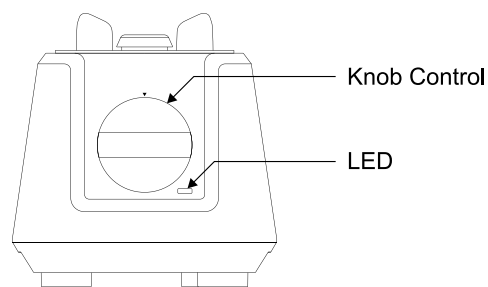
Wolfgang Puck,
owner of the famous
Spago restaurants and
one of the most influential
chef-restauranteurs in
America, is credited with
reviving California's rich
culinary heritage. His
cooking innovations, a
result of blending fresh
California ingredients
with his classical French
techniques, are enjoyed 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, Trattoria del Lupo, Cut, and his latest
creation, Jai, an Asian fusion restaurant in San Diego. Home chefs
can also share Mr. Puck's talents through his cookbooks, cutlery,
cookware and, of course, through his appliances!

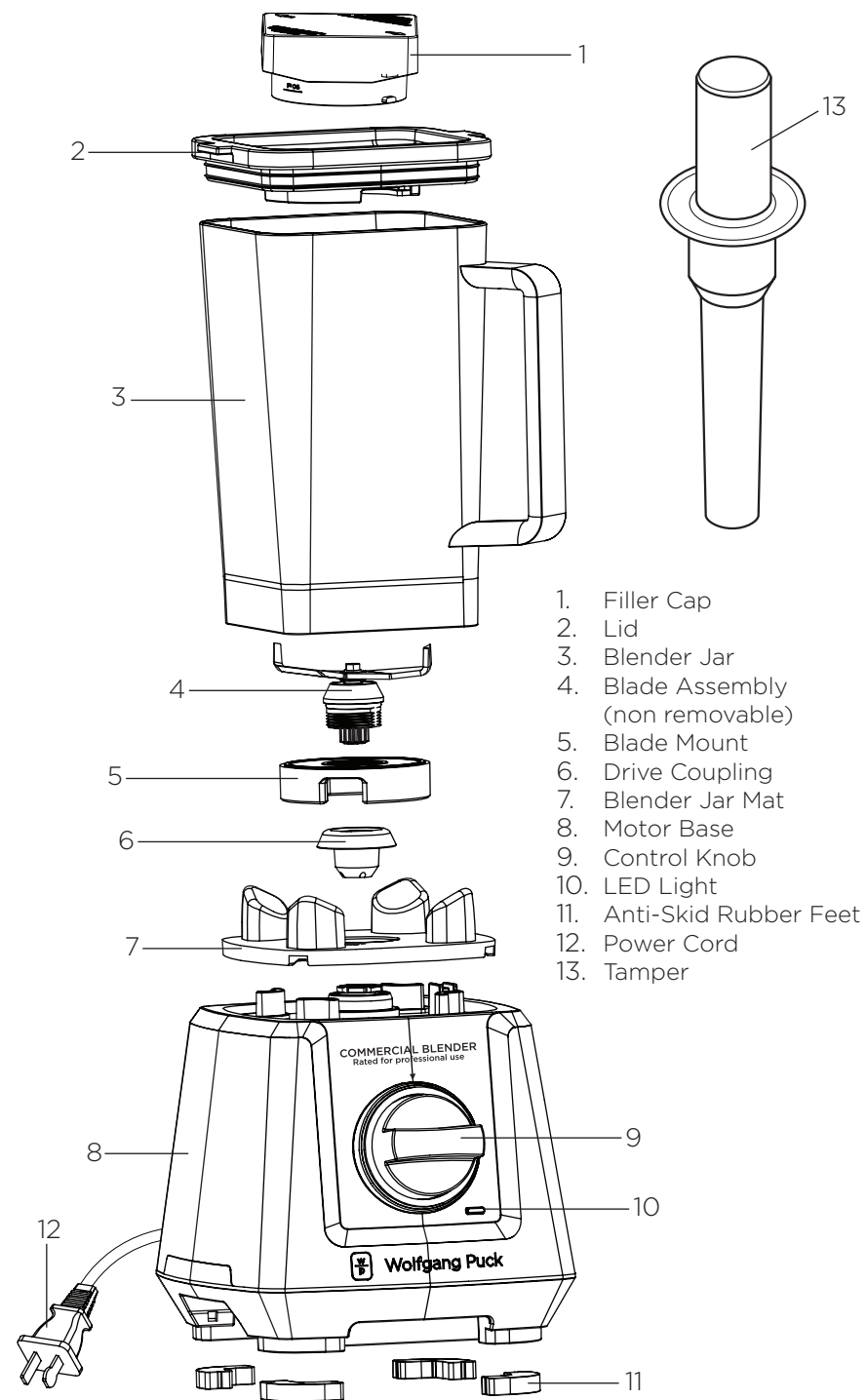
Table of Contents

Important Safeguards	2
Additional Safety Information	3
Before Your First Use	3
About Wolfgang Puck	4
Know Your Blender	6
Using Your Blender	8
Thermal Protection	9
Cleaning Your Blender	10
Helpful Hints	11
Recipes	12
Limited Warranty	31
Contact Information	Back

Know Your Blender



Actual product may differ slightly from illustrations on this page



Using Your Blender

- 1 Put ingredients in jar. Always add liquid ingredients first followed by solid ingredients.
- 2 Place the filler cap insert into the blender lid opening and turn filler cap clockwise until tight. Firmly attached assembled lid to the blender jar and place the blender jar on the motor base.
- 3 Plug the blender into a 120-volt 60 Hz AC-only outlet.
- 4 This blender has 10 variable speeds from 1 to 10, plus a Pulse function. Select the speed that best suits your blending task. We recommend always starting on Low speed and gradually increase to your desired speed.

WARNING: When blending hot liquids ensure the lid is securely in place. Place the filler cap into lid and turn clockwise until it stops (about a quarter turn). Always start on low speed and then increase speed to desired setting. Use caution with hot liquids. Spraying from under the filler cap can occur, or escaping steam may cause scalding. Only use the lid provided with your blender.

- 5 To add ingredients while the blender is on, remove the filler cap insert and drop ingredients through the lid opening. Replace the insert securely when done. Do not place your hands into the blender jar with the blender plugged in.
- 6 When the blending process is completed, turn the dial to the OFF position.
- 7 This blender is equipped with a Pulse function which allows you to pulse the blender on and off without turning the blender off each time. This is ideal for crushing ice or when you need quick bursts of power for more controlled blending. Continually turn the dial counter-clockwise and back to the OFF position until food or ice has reached the desired consistency. For snowy ice, pulse several times in 5 second increments.

Using Your Tamper:

The tamper allows you to quickly process thicker mixtures of frozen drinks that are more difficult to process on their own. The tamper allows you to keep the ingredients pushed down onto the blade assembly. Never use the tamper without the lid in place. Remove center filler cap and slide tamper into jar. The tamper has a splash guard located near the top that prevents the tamper from coming in contact with the blade assembly.

When using the tamper do not fill blender jar more than 2/3 full. Do not blend continuously for more than 30 seconds when tamper is in place. Always circulate the tamper around the sides of the jar, not just in the center. This will ensure that your ingredients are fully processed.

WARNING:

To reduce the risk of a scalding injury never use tamper when processing hot liquids.

Thermal Protection

Your blender is equipped with thermal protection to prevent damage to the motor if the blender senses overheating. This safety feature will stop the motor and you will notice that the LED light will flash at a faster rate as compared to standby mode. Should this occur, unplug the motor and allow the blender to cool down for 30 - 45 minutes.

Auto-Off

As an added safety protection your blender comes with an auto-off feature. The motor will stop blending after ten minutes of continuous operation.

Cleaning Your Blender

- 1 Unplug your blender and ensure that all parts have completely cooled.
- 2 Remove jar from motor base by lifting straight up. Rinse with warm water to remove any large food particles that may have accumulated in the jar. Extreme caution should be used when cleaning your blender jar as the blades are very sharp.
- 3 Your blender jar and blade assembly can be cleaned by adding a few drops of dishwashing detergent into the blender jar and filling with 3 cups of warm water. Place the cover with filler cap on the jar and blend on low speed for 20 seconds. Rinse and repeat with clean tap water.
- 4 Fully rinse the blender jar to remove all soapy residues.
- 5 If any food particles remain around the blades, remove the blade assembly according to the section "Blender Blade Assembly" section of this manual. Wash in warm soapy water and dry thoroughly, do not place the blade assembly in the dishwasher. The blender jar can be washed in the top rack of the dishwasher.
- 6 Wipe the cord and base clean with a damp cloth. Dry thoroughly.

Caution:

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

Helpful Hints

- If you need to scrape ingredients from the sides of the jar turn the blender to the OFF position and unplug from the wall outlet.
- When blending solid foods, always cut them into no larger than 1/2-inch to 1-inch pieces before placing them into the jar. Blend no more than 1/2 cup of these foods at a time for uniform blending.
- We do not recommend blending herbs or spices in the blender jar. They can permanently discolor the blender jar and release strong odors into the container which will affect the flavor of other foods.
- Remember that ice cubes vary in size and shape. Smaller ice cubes can be chopped or crushed faster than larger ones. To add ice cubes to mixtures while the blender is operating, remove the filler cap and drop through the opening.
- If too much food is blended at one time, the motor may stall. If this happens, turn the speed selector to the OFF position and unplug from wall outlet. Remove a portion of the food and then continue the blending process.
- For more consistent results, always add liquid ingredients first, followed by solid ingredients.
- To add food or liquid while the blender is operating, remove the filler cap from the blender jar cover and drop the ingredients through the opening. Remember to replace the filler cap when finished adding ingredients.
- Avoid over-blending. Usually, you will need to blend for only a few seconds, not minutes.
- This blender is NOT intended to grind meat, mash potatoes, knead dough, whip egg whites, or serve as a juice extractor.
- Never place any of the following ingredients into the blender jar: bones or large pieces of solidly frozen foods. If a food cannot be cut with a knife, do not place it in the blender jar.
- When making peanut butters or other nut butters or oil based foods do not process for more than 1 minute. Over-processing can cause overheating.

Recipes

Banana Daiquiri

2 Servings

INGREDIENTS

2 bananas peeled
2 tablespoons banana liquor
2 ounces rum
1/4 cup cream
2 cups ice cubes

METHOD

1. Place all ingredients into the blender jar.
2. Place lid on the blender jar.
3. Set blender speed to 10 and blend until smooth and creamy.

TIP: Serve this in a glass with layered with strawberry daiquiri.

Strawberry Papaya Smoothie

2 Servings

INGREDIENTS

1 cup fresh papaya chunks
1 cup pineapple juice
1 ripe banana
1/2 cup vanilla yogurt
2 cups frozen strawberries

METHOD

1. Place all ingredients in the order listed into the blender jar.
2. Place lid on the blender jar.
3. Set blender speed to 10 and blend until smooth.

Bananas Foster Frappe

2 Servings

INGREDIENTS

2 ripe bananas
1/2 cup milk
1/3 cup caramel topping
5 scoops caramel swirl ice cream

METHOD

1. Place all ingredients in the order listed into the blender jar.
2. Place lid on the blender jar.
3. Set blender speed to 10 and blend until smooth and creamy.
4. Pour into glasses, sprinkle with cinnamon and serve.

TIP: For an adult version, add 2 ounces of spiced rum.

Thousand Island Dressing

Makes 1 1/2 cups

INGREDIENTS

2 large egg yolks
1/2 teaspoon white vinegar
1/2 teaspoon mustard
2 teaspoons tomato paste
1 teaspoon salt
3/4 cup vegetable oil
1 hard cooked egg
6 stuffed olives
2 small pickles
1 teaspoon lemon juice
1 shallot
1 teaspoon paprika
1 teaspoon sugar

METHOD

1. Place the egg yolks, vinegar, mustard, tomato paste and salt into the blender jar.
2. Place the lid on the blender jar with the filler cap removed.
3. Set blender speed to 10 and puree for 30 seconds.
4. Slowly drizzle the oil through the filler cap opening.
5. When all the oil has been added, remove the lid and add the remaining ingredients.
6. Pulse several times until all the ingredients have been incorporated and desired chunkiness has been achieved.

TIP: This is delicious on a fresh seafood salad.

Caesar Dressing

Makes 4-6 servings

INGREDIENTS

2 cloves garlic
1/4 cup freshly grated parmesan cheese
1 tablespoon fresh lemon juice
1 large egg
1 teaspoon Worcestershire Sauce
1/2 teaspoon Dijon Mustard
1/2 teaspoon freshly grated pepper
2 - 4 whole anchovy filets
2/3 cup extra virgin olive oil

METHOD

1. Place all ingredients, except oil, into the blender jar.
2. Place the lid on the blender jar with the filler cap removed.
3. Set blender speed to 10, process ingredients for 1 minute then slowly drizzle the oil through the filler cap opening and blend for an additional 30 seconds.
4. Serve chilled.

French Dressing

Makes 1 1/2 cups

INGREDIENTS

1/3 cup red wine vinegar
2 cloves garlic
1 shallot
1 teaspoon salt
1 teaspoon paprika
1 tablespoon yellow mustard
2 tablespoons ketchup
1 large egg
2/3 cup vegetable oil

METHOD

1. Place all ingredients, except oil, into the blender jar.
2. Place the lid on the blender jar with the filler cap removed.
3. Set blender speed to 10 and puree the ingredients then slowly drizzle the oil in a steady stream through the filler cap opening into the vinegar mixture.
4. Chill before serving.

TIP: This is fantastic served as a dip for artichokes.

Easy Hollandaise Sauce

Makes 2/3 cups

INGREDIENTS

1 stick butter, melted then clarified
3 large egg yolks
1/8 teaspoon hot sauce
1/4 teaspoon lemon juice
1/4 teaspoon water
1/4 teaspoon salt

METHOD

1. Melt the butter in the microwave for 30 seconds then clarify.
2. Place remaining ingredients into the blender jar.
3. Place the lid on the blender jar with the filler cap removed.
4. Set blender speed to 4 and blend for 45 seconds then slowly pour the melted butter through the filler cap opening.
5. Delicious over poached eggs or asparagus.

Mayonnaise

Makes 1 cup

INGREDIENTS

2 large egg yolks
1 teaspoon mustard
2 teaspoons white vinegar
1/2 teaspoon salt
1 cup Safflower oil

METHOD

1. Place all ingredients, except oil, into the blender jar.
2. Place the lid on the blender jar with the filler cap removed.
3. Set blender speed to 6 then slowly pour the oil through the filler cap opening.
4. Keeps in the refrigerator for up to 2 weeks.

TIP: Try adding fresh herbs or spices to change the flavor, like wasabi to use on a grilled tuna sandwich, or basil for a tomato sandwich.

Orange Poppy Seed Dressing

4 servings

INGREDIENTS

1 navel orange, quartered
1 tablespoon honey
2 tablespoons rice wine vinegar
2 teaspoons poppy seeds
1/2 teaspoon salt
2 green onions
1/2 cup Safflower oil

METHOD

1. Place all ingredients, except oil, into the blender jar.
2. Place the lid on the blender jar with the filler cap removed.
3. Set blender speed to 10 and puree for 1 minute until the orange part is completely pureed then slowly drizzle the oil through the filler cap opening until well incorporated.

Delicious Salsa

4 servings

INGREDIENTS

1 pint grape tomatoes
1 mild chile pepper, pepper seeds removed
1 small sweet onion
2 whole cloves garlic
1 tomatillo, husk removed
1 can (10 3/4 ounces) Mexican tomatoes with lime and cilantro
1 bunch cilantro, stems removed
2 tablespoons fresh lime juice
1 1/2 teaspoons Kosher salt

METHOD

1. Place all ingredients into blender jar.
2. Place lid on the blender jar.
3. Pulse 5-6 times or until desired consistency is achieved.
4. Taste and adjust seasoning if desired and serve with your favorite chips.

Baby Food

4 or more servings

INGREDIENTS

Peaches

1 cup frozen peaches, thawed
1/4 cup water

Apples

1 medium golden delicious apple, peeled and cored
1/4 cup water
Cut apple into quarters and steam until fork tender

Blueberries

1 cup frozen blueberries, thawed
1/4 cup water

Guava

4 guavas, cut in quarters
1/4 cup water
Steam for 10 minutes

METHOD

1. Place desired fruits and water into the blender jar.
2. Place lid on the blender jar.
3. Set blender speed to 10 and use the tamper to aid in pureeing the baby food.
4. Scrape sides and continue to puree until as smooth as desired.
5. Serve within 2 days or freeze in individual portions for later use.

TIP:

The easiest way to freeze individual portions of baby food is in the newer silicone ice cube trays. Just fill them to the tops with your baby food, cover and freeze. Then pop them out into a zipper top bag and store. The silicone makes for much easier removal since you can just turn it inside out.

Chocolate & Coffee Milk Shakes

2 servings

INGREDIENTS

Chocolate Milk Shake

4 scoops vanilla ice cream
1/2 cup chocolate sauce
1/2 cup half-and-half

Coffee Milk Shake

4 scoops vanilla ice cream
1/2 cup half-and-half
1/2 cup strong coffee, cold
2 teaspoons instant espresso powder

METHOD

1. Place all ingredients into the blender jar.
2. Place lid on the blender jar.
3. Set blender speed to 10 and use the tamper to help blend ingredients.
4. Pour into glasses then rinse out the blender jar and repeat with next recipe if desired.
5. Layer over the tops in the same glass. Add a straw, a drizzle of chocolate sauce and a cherry before serving.

TIP:

You can find instant espresso powder in the coffee aisle of most grocery stores. You can also use instant coffee in a pinch or even stir in finely ground coffee beans.

Citrus Slushy

2 servings

INGREDIENTS

1 cup orange juice, freshly squeezed
1/4 of an entire 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
Lime wedge and Mandarin orange segments, for garnish

METHOD

1. Place all ingredients into the blender jar.
2. Place lid on the blender jar.
3. Set blender speed first to 4 then to 10 and use the tamper to combine ingredients until smooth. For a thicker consistency, add a few more ice cubes.
4. If you add the optional 1/4 orange your slushy will be especially flavorful. Drop several Mandarin orange segments into the bottom of the glasses. Pour slushy over the top and garnish with lime wedges and Mandarin orange segments.

Pea Soup

6 servings

INGREDIENTS

2 tablespoons unsalted butter
1 yellow onion, peeled and quartered
1 teaspoon kosher salt, or to taste
4 cups chicken stock
1 tablespoon granulated sugar
2 teaspoons fresh lemon juice
1 1/2 pounds frozen peas
Fresh pepper to taste
1/2 cup half & half

METHOD

1. Place all ingredients, except half & half, into the blender jar.
2. Place lid on the blender jar.
3. Set blender speed to 4 until consistency is chunky then increase speed to 10 and puree for 6 minutes or until steam is visible at the top of blender and soup is very hot.
4. Add the half & half then set blender speed to 4 and blend for 3 seconds to incorporate.
5. Taste carefully and adjust seasoning if desired then ladle into bowls and serve.

Potage Parmentier

6 servings

INGREDIENTS

2 quarts water
3 cups potatoes, peeled and diced
3 cups leeks, sliced and rinsed
1 tablespoon kosher salt
1/3 cup heavy cream
3 tablespoons chives, finely chopped

METHOD

1. Place water, potatoes, leeks, onions and salt into an 8-quart stockpot and bring to a boil. Reduce heat to medium and simmer for 40-50 minutes or until vegetables are tender. Remove from heat and let cool.
2. Pour half of the soup into the blender jar and cover with lid.
3. Set blender speed to 4 and puree until desired consistency is achieved.
4. Repeat with remaining soup.
5. Add heavy cream then set blender speed to 4 and puree for an additional 2 - 3 seconds to combine.
6. Ladle into bowls, garnish with chives and serve.

Russian Dressing

Makes about 2 cups

INGREDIENTS

1 tablespoon white vinegar
1 large egg
2 teaspoons kosher salt
1 teaspoon dry mustard powder
1/8 teaspoon cayenne pepper
4 tablespoons sweet relish
1/2 cup ketchup
2 tablespoons barbecue sauce
1 teaspoon Worcestershire sauce
1/4 of a red onion, roughly chopped
1 cup vegetable oil

METHOD

1. Place all ingredients, except oil, into the blender jar.
2. Place the lid on the blender jar with the filler cap removed.
3. Set blender speed to 10 then slowly pour the oil in through the filler cap opening and continue to blend until dressing is thick. Taste and adjust seasonings if desired.
4. Store in an airtight container in the refrigerator up to 1 week.

TIP:

The pickle relish is the secret to this recipes' flavor, so use a brand you really trust or use homemade pickles. If your pickles are not sweet, add a bit of sugar to the ingredients. The little sweet gherkin pickles are wonderful for this.

Sage and Walnut Pesto

Makes about 2 cups

INGREDIENTS

1/2 cup fresh sage leaves
1/2 cup walnuts, toasted
The zest and juice of half of a lemon
1 teaspoon honey
3 cloves garlic
1 teaspoon kosher salt
1/2 teaspoon fresh pepper
1/4 cup Parmesan cheese, grated
1 cup walnut or vegetable oil

METHOD

1. Place all ingredients, except oil, into the blender jar.
2. Place the lid on the blender jar with the filler cap removed.
3. Set blender speed first to 4 then to 10 and slowly pour the oil through the filler cap opening until all of it has been added and pesto is thick and creamy.
4. Store refrigerated for up to 1 week or freeze for up to 3 months.

TIP:

For a lower fat version, use 1/2 cup oil and 1/2 cup water.

Old Fashioned Strawberry Milkshake

Makes about 2 cups

INGREDIENTS

1 cup strawberries cut in half, plus 2 whole berries for garnish
1/4 cup sugar
4 scoops strawberry ice cream
1/3 cup half & half
Sweetened whipped cream

METHOD

1. Place the strawberries and sugar into a medium bowl; toss well then cover and let strawberries macerate at room temperature for 1/2 hour.
2. Place strawberries and juice from bowl into the blender jar.
3. Place lid on the blender jar.
4. Set blender speed to 4 for a chunky consistency.
5. Add the ice cream and half & half to the blender jar and blend on speed 10 until smooth (use the tamper to blend ingredients if needed).
6. Pour into a glass and garnish with a whole strawberry and a spoonful of whipped cream.

Limited Warranty

This warranty covers all defects in workmanship or materials of the accessories, arising under normal usage and care, in this product for a period of 12 months from the date of purchase. The motor of your blender is covered under this warranty for a period of three years from date of purchase. A valid proof-of-purchase is required. 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.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period, 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.