

## 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.

Please read operating instructions  
before using this product.

Please keep original box and packing materials  
in the event that service is required.



# Wolfgang Puck

11 - Cup Food Processor  
Use and Care

W.P. APPLIANCES, INC. Toll Free (800) 275-8273  
Website: [www.wppotsandpans.com](http://www.wppotsandpans.com)

Model BFPR0011 Printed in China REV 1.0

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# **IMPORTANT SAFEGUARDS**

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

- 1 Read all instructions carefully.
- 2 To protect against risk of electrical shock, do not put appliance, cord or plug in water or other liquid.
- 3 Close supervision is necessary when any appliance is used by or near children.
- 4 Turn unit off and 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. Keep fingers out of feed tube.
- 6 Keep hands, hair, clothing as well as spatulas and other utensils, away from moving blades or discs during operation to prevent injury and/or damage to the food processor. A scraper may be used but must be used only when the food processor is not running.
- 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 the appliance manufacturer 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 Blades are sharp; handle carefully.
- 12 To reduce the risk of injury, never place cutting blades or discs on base without first putting bowl properly in place.
- 13 Be certain lid is securely locked in place before operating appliance.
- 14 Never feed food by hand. Always use food pusher.
- 15 Do not attempt to defeat the lid interlock mechanism.
- 16 Do not use this appliance for other than intended use.

## **SAVE THESE INSTRUCTIONS**

HOUSEHOLD USE ONLY.

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.

## **Before Your First Use**

Carefully unpack the food processor and remove all packaging materials. Wash the accessories, bowl and cover in warm, soapy water to remove any dust that may have accumulated during packaging. Do not immerse the appliance body, cord or plug in water. Wipe the food processor body with a damp cloth.

Place the food processor base on a dry, level surface. Do not plug unit in until completely assembled.

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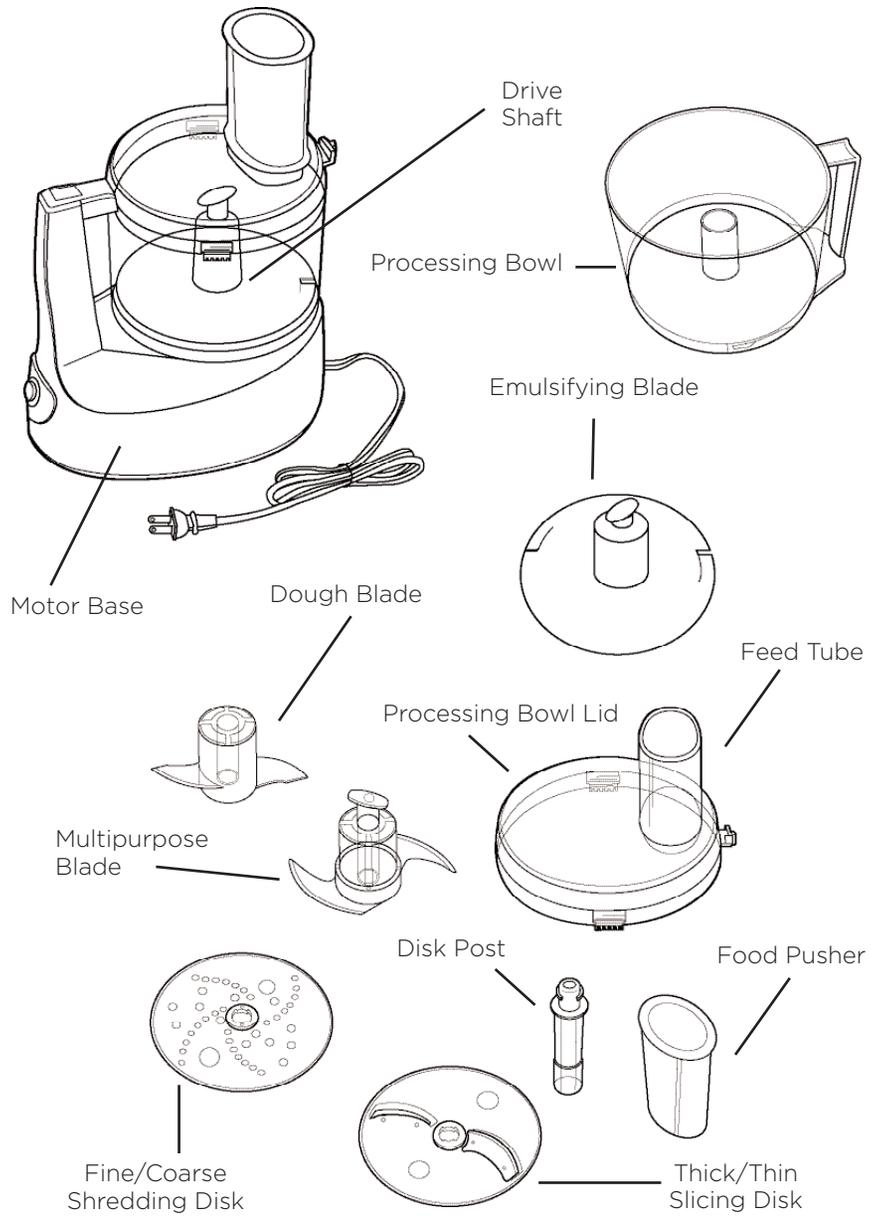


**Wolfgang Puck,** owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending

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, Granita, Vert and Trattoria del Lupo. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

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# Know Your Processor's Parts



# Assembling Your Food Processor

- 1 Be sure the unit is unplugged. Put the bowl on the food processor motor base with the handle towards your right. Press down and turn the handle counter-clockwise until the bowl clicks into place.
- 2 Select the appropriate attachment and assemble onto food processor as directed on pages 6-7. Place food or dough in bowl if using multipurpose blade, dough blade or emulsifying blade.
- 3 Place the lid on the bowl and turn counter-clockwise until the lid clicks into place.  
  
Note: Your food processor features a safety interlock system. The unit will not operate unless the bowl and bowl cover are properly aligned and locked into place.
- 4 Plug unit into a 120-volt 60 Hz AC only outlet. Turn the unit on by pressing the green on/off button. Use the food pusher when using the slicing or shredding disks. Press the food down slowly and steadily with the pusher.
- 5 To stop your food processor, press the green button to the OFF position. Wait until the blade or disc comes to a complete stop before removing the lid or bowl.

## Using the Food Pusher

The feed tube on the bowl can be used to add ingredients to the bowl for processing. Use the food pusher to push ingredients through the feed tube. You can also use the pusher to seal off the feed tube while the appliance is running to prevent dust from entering or foods/liquids from escaping.

## Using PULSE Control

You can control the texture of processed foods better by using the PULSE button on your food processor. The button is located on the handle near the feed tube, when unit is assembled. Press and release to quickly turn the food processor on and off. For longer processing, continue pressing the PULSE button. The green button should NOT be in the ON position when using the Pulse feature.

## Slicing and Shredding Disks

Use these disks for slicing and shredding meats, fruits, vegetables, cheeses and more.

Put the bowl on the housing and position the disk post onto the drive shaft. Turn post counter-clockwise to lock into place. Carefully attach the disk onto the disk post. Lock the lid on the bowl. Turn machine on by pressing the green button. Put ingredients in the feed tube and press the food pusher lightly onto the ingredients.

**IMPORTANT:** Use GENTLE force to press down on the food pusher. Excessive force could cause damage to the disk.

- Press the ingredients down slowly and steadily with the pusher.
- Precut large chunks of food to fit the size of the feed tube.
- For best results, fill the feed tube evenly.
- When processing large quantities, process small batches at a time and empty the bowl between batches.

## Dough Blade

Use the dough blade for kneading bread dough and for mixing batters and cake mixtures. Use with recipes that call for 4 to 5 cups flour.

Put the bowl on the housing and fit the dough blade onto the drive shaft. Put ingredients into bowl. Fasten the lid onto the bowl and put the pusher in the feed tube. Press the green ON/OFF button to start processing. Most doughs and batters will take about 1 - 3 minutes.

## Emulsifying Blade

The emulsifying blade makes it easy to combine ingredients that would normally be tough to mix. Use the blade when making vinegar and oil salad dressings, mayonnaise and hollandaise sauce. The emulsifying blade also works great for whipping eggs and meringues.

Put the bowl on the housing and fit the emulsifying blade onto the drive shaft. Put ingredients into bowl. Fasten the lid onto the bowl and put the pusher in the feed tube to prevent splattering. Press the green ON/OFF button to start processing

# Using The Attachments

**Caution: Blades are very sharp. Use care when handling.**

## Multipurpose Blade

Use the multipurpose blade for chopping, mixing, blending, pureeing and preparing puff pastry, crumbs, and short crust pastry.

Fit the blade onto the drive shaft of the assembled bowl. Put ingredients into bowl. Fasten the lid onto the bowl and put the food pusher in the feed tube. Press the green ON/OFF button to start processing.

- Cut food into 1" to 1 1/2" pieces for best results.
- Use the pulse feature to prevent overprocessing.
- Most foods should take 10 to 60 seconds to process. Avoid letting the appliance run continuously.
- If food sticks to the blade or side of bowl while processing, turn the unit off, remove the lid, and use a spatula to remove the ingredients.

## Processing Guide

When using the multipurpose blade to chop, mince or puree, do not exceed the following quantities. Use maximum quantity, and then empty bowl for another batch. Always cube the following foods before processing.

FOOD	MAX. AMOUNT
Meats	14 ounces or 1 3/4 cups
Fruits and Vegetables	11 cups
Hard Cheeses (Parmesan)	10 ounces
Soft Cheeses (Cheddar)	16 ounces

# Disassembling Your Food Processor

- 1 Be sure the unit is turned off and is unplugged.
- 2 Turn the lid on the bowl clockwise and remove.
- 3 If using a slicing or shredding disk, remove the disk before removing the bowl. Put two fingers through the holes in the disk and lift the disk straight up.

**Caution:** Blades are very sharp. Use care when handling.

If using the multipurpose blade, kneading blade or emulsifying blade, remove it from the bowl before emptying processed food, or grasp the bowl from the bottom with one finger in the center opening to hold the blade in place. Empty processed food or remove with a spatula.

- 4 Turn the bowl clockwise to unlock it from the motor base. Lift up to remove.

## Helpful Hints

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- Never attempt to process any food that cannot be cut with a sharp knife.
- When mincing garlic, fresh herbs or small quantities of foods, add to feed tube with multipurpose blade in place and processor running. Make sure bowl and all parts are very dry before processing garlic or fresh herbs.
- To chop nuts, use multipurpose blade and the pulse setting. Use short pulses. Process smaller batches for coarser texture.
- Let hard cheeses, such as Parmesan and Romano, come to room temperature before processing. Freeze soft cheeses, such as cheddar and mozzarella, for 10 to 15 minutes before processing.
- Make sure uncooked meats and poultry are very cold before processing.
- Do not overfill processing bowl. Fill no more than 1/3 to 1/2 full when chopping. The bowl can hold up to 11 cups of dry ingredients or 4 cups liquid.
- Position the slicing and shredding disks so that cutting surfaces are to the right of the feed tube. This will allow one full rotation of the blade before contacting food.
- If any part becomes stained or discolored after processing, clean with a bleach and water solution.
- When processing several slices or pieces of food, put as many pieces as will fit in feed tube together to help hold each other in place.
- This food processor is NOT designed to grind coffee beans or spices or crush ice.
- Most foods can be processed in 10 to 30 seconds, depending on the quantity. For large quantities, process in several batches. Let the processor rest about 1 minute between batches.
- If the food processor suddenly stops running, turn the unit OFF and unplug. Let the unit cool down for 15 minutes and restart.
- A food processor is not recommended for making Italian meringue (a meringue made by using hot sugar syrup).
- Use the emulsifying blade when beating egg whites. Make sure the bowl is completely clean; any oily residue will interfere with the task.

## Peanut Butter

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*Yield: 2 cups*

### INGREDIENTS

1 1/2 cups roasted peanuts, salted or unsalted  
1 stick canola spread  
1/4 cup light brown sugar

### METHOD

- 1 In food processor fitted with multipurpose blade, place all ingredients.
- 2 Turn power on; cream to desired smoothness.

# Strawberry Shortcake

Serves 6 - 8

## INGREDIENTS

### Shortcake:

2 3/4 cups pastry  
or cake flour  
1/4 cup sugar plus additional  
to sprinkle on top  
1 tablespoon plus  
1 teaspoon baking powder  
1 teaspoon salt  
10 tablespoons chilled unsalted butter,  
cut into 2 tablespoon-pieces  
1 cup heavy cream  
plus additional to brush on top

### Filling:

2 pints fresh strawberries,  
stemmed  
2 tablespoons sugar  
2 teaspoons lemon juice  
2 teaspoons kirsch  
1/2 teaspoon orange zest  
Vanilla ice cream  
1/2 cup sweetened  
whipped cream

## METHOD

- 1 Prepare the shortcake: Preheat the oven to 375°. Line a baking tray with parchment paper.
- 2 In food processor fitted with the multipurpose blade, combine the flour, 1/4 cup sugar, baking powder, and salt with a few pulses. Add the chilled butter and process just until combined. With the motor running, pour the cream through the feed tube, stopping just before the dough forms a ball.
- 3 Turn out the dough onto a lightly floured surface and gently knead, forming a smooth ball. Do not overwork. Roll out the dough to a round 3/4 inch thick. Using a 3-inch cookie cutter, cut out 8 circles. (Knead the scraps together and reroll as required.)
- 4 Arrange the 8 circles on the prepared baking tray, brush the tops with cream and sprinkle lightly with sugar. Bake 30-35 minutes, or until the cakes are golden and firm to the touch. Cool on a wire rack.
- 5 Meanwhile, rinse and drain the strawberries. Cut each berry into thick slices and toss with the sugar in a large mixing bowl. Add the lemon juice, kirsch, and orange zest, and gently mix. Set aside.
- 6 When ready to serve, split each shortcake in half and warm slightly.

## PRESENTATION

For each serving, place the bottom half of the shortcake on a dessert plate. Spoon about 1 cup of ice cream on the cake, arrange a scant cup of strawberries over and around the ice cream, and top with the remaining half of the cake. Add a dollop of sweetened whipped cream on the side of the plate and serve immediately.

# Hearty Bolognese Sauce

Makes about 7 cups

## INGREDIENTS

6 tablespoons extra-virgin olive oil  
1 pound lean ground beef  
1 teaspoon salt  
1/4 teaspoon freshly ground black pepper  
2 teaspoons minced shallots  
1 teaspoon minced garlic  
1/2 cup dry red wine  
5 pounds Roma tomatoes, cored, blanched,  
peeled, seeded and chopped  
2 tablespoons tomato paste  
3 tablespoons sugar  
1 bouquet garni made up of 2 sprigs each rosemary, basil, parsley,  
1 sprig oregano, 2 bay leaves, 1 tablespoon black peppercorns  
1 medium onion, finely diced  
1 medium carrot, finely diced  
1 medium celery stalk, finely diced  
2 cups chicken stock

## METHOD

- 1 In large stock pot, heat 3 tablespoons of olive oil. Add ground beef and sauté until browned, breaking up the large chunks of meat as they cook. Season with salt and pepper. Add shallots and garlic, continue cooking for about 3 more minutes or until shallots are soft.
- 2 Add red wine and deglaze pan, reduce until almost all liquid has been absorbed.
- 3 Add chopped tomatoes, tomato paste, sugar and bouquet garni. Bring mixture to a boil. Cover and reduce heat. Simmer for about 45 minutes, stirring frequently.
- 4 Meanwhile, in a small skillet, heat remaining 3 tablespoons olive oil. Add onion, carrot and celery. Sauté for about 4 minutes or until onion is translucent.
- 5 Add sautéed vegetables along with chicken stock to meat sauce and simmer for another 30 minutes until meat sauce is rich and thickened. Season to taste, if necessary.

**NOTE:** Beef bolognese sauce can be made ahead and refrigerated in a covered container for 2 to 3 days in refrigerator or frozen for up to 3 months.

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# Pizza Dough

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*Makes four 8 - inch pizzas*

## INGREDIENTS

1 package active dry or fresh yeast  
1 teaspoon honey  
1 cup warm water (105° F to 115° F)  
3 cups all-purpose flour  
1 teaspoon kosher salt  
1 tablespoon extra-virgin olive oil, plus more for brushing  
Topping of your choice

## METHOD

- 1 In a small bowl, dissolve the yeast and honey in 1/4 cup of the warm water.
- 2 Combine the flour and salt in the bowl of the food processor fitted with the dough blade. Pulse once or twice, add the remaining ingredients, and process until the dough begins to form a ball.
- 3 Turn the dough out onto a clean work surface and knead by hand 2 or 3 minutes longer. The dough should be smooth and firm. Cover the dough with a clean, damp towel and let it rise in a warm spot for about 30 minutes. (When ready, the dough will stretch as it is lightly pulled.)
- 4 Place a pizza stone on the roaster oven rack and preheat the oven to 450°.
- 5 Divide the dough into 4 balls, about 6 ounces each. Work each ball by pulling down the sides and tucking under the bottom of the ball. Repeat 4 or 5 times. Then on a smooth, unfloured surface, roll the ball under the palm of your hand until the top of the dough is smooth and firm, about 1 minute. Cover the dough with a damp towel and let it rest for 15 to 20 minutes. At this point, the balls can be wrapped in plastic and refrigerated for up to 2 days.
- 6 To prepare each pizza, dip the ball of dough into flour, shake off the excess flour, place the dough on a clean, lightly floured surface, and start to stretch the dough. Press down on the center, spreading the dough into an 8-inch circle, with outer border a little thicker than the inner circle. If you find this difficult to do, use a small rolling pin to roll out the dough. Lightly brush the inner circle of the dough with oil and arrange the toppings of your choice over the inner circle.
- 7 Using a lightly floured baker's peel or a rimless flat baking tray, slide the pizza onto the baking stone and bake until the pizza crust is nicely browned, 10 to 12 minutes. Remember that the oven is very hot and be careful as you place the pizza into and out of the oven. Transfer the pizza to a firm surface and cut into slices with a pizza cutter or very sharp knife. Serve immediately.

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# Homemade Mayonnaise

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*Yield: 1 cup*

## INGREDIENTS

3 large egg yolks  
1 teaspoon white vinegar  
1/4 teaspoon salt  
1/4 teaspoon white pepper  
1 cup mild flavored oil, such as vegetable oil  
1 teaspoon dijon mustard

## METHOD

- 1 In food processor fitted with emulsifying blade, place egg yolks, vinegar, mustard, salt and pepper.
- 2 Start food processor and process until egg yolks are well beaten.
- 3 SLOWLY drizzle oil into feed tube. This is very important; if the oil enters egg yolks too fast in the beginning, the emulsion will not work. Continue with remaining oil.
- 4 When finished drizzling in all oil, process for an additional 30 seconds.

## SERVING SUGGESTIONS

Try adding a tablespoon of fresh chopped herbs to the prepared mayonnaise. Tarragon mayonnaise is wonderful in a chicken or potato salad. Basil mayonnaise is amazing on a BLT.

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# Striped Bass in Ginger Vinaigrette

*You could also use red snapper in this recipe.*

Serves 4

## INGREDIENTS

One 1-inch piece ginger, peeled  
2 large shallots  
1/4 cup rice wine vinegar  
1 cup extra-virgin olive oil  
juice of 2 limes  
2 tablespoons soy sauce  
2 tablespoons dark sesame oil  
salt  
freshly ground white pepper  
4 striped bass fillets, 6 ounces each  
1 bunch cilantro or Italian parsley, roughly chopped,  
plus a few whole leaves for garnish  
1/4 cup toasted sesame seeds for garnish

## METHOD

- 1 Mince ginger and shallots in bowl of food processor fitted with multipurpose blade.
- 2 Add vinegar, olive oil, lime juice and soy sauce to ginger and shallots. Pulse for a few seconds to combine.
- 3 Turn food processor to the lowest speed and add the sesame oil and salt and pepper to taste through the feed tube.
- 4 Season the striped bass on both sides with salt and pepper. Grill it over high heat until lightly done or sauté it in a little butter and oil. Striped bass fillets that are only 1/2 inch thick take only 1 to 2 minutes on each side.
- 5 Just before serving, mix the cilantro or parsley into the vinaigrette. (This prevents the herbs from turning dark.)

## PRESENTATION

Make a pool of the ginger vinaigrette on dinner plates at room temperature. Top with the grilled fish. Garnish with the toasted sesame seeds and a few cilantro or parsley leaves.

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# 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 (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.