

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 or
visit our website at www.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
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Wolfgang Puck

7 Cup Auto-Grind Coffeemaker
Use and Care



wolfgang puck
Bistro
collection

IMPORTANT SAFEGUARDS

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

- 1 Read all instructions carefully.
- 2 Do not touch hot surfaces. Use handles or knobs.
- 3 To protect against electrical shock, do not immerse cord, plug or unit in water or other liquid.
- 4 Close supervision is necessary when any appliance is used by or near children.
- 5 Unplug from outlet when from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
- 6 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- 7 The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or personal injury.
- 8 Do not use outdoors.
- 9 Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
- 10 Do not place on or near a hot gas or electric burner, or in a heated oven.
- 11 To disconnect, turn any control to "off", then remove plug from electrical outlet.
- 12 Scalding may occur if the cover is lifted or removed during the brewing cycle.
- 13 Do not use this appliance for other than intended use.
- 14 Snap the lid securely to the carafe before serving.
- 15 Never use the carafe on a range top or in a conventional or microwave oven.
- 16 Do not clean the coffee maker with scouring powders, steel wool pads, or other abrasive materials.
- 17 To reduce the risk of fire or electric shock, do not remove the bottom cover. No user-serviceable parts are inside. Repairs should be done by authorized service personnel only.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however be sure the marked electrical rating is equal to or greater than the rating of this appliance. The extension cord 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. The electrical rating of this appliance is listed on the bottom panel of the unit.

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 it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

Before Your First Use

Carefully unpack the coffeemaker and remove all packaging materials.

Caution: Do not immerse the coffeemaker housing in water or other liquid.

To remove any dust that may have accumulated on the removable parts during packaging, wash the carafe, carafe lid, filter basket and coffee filter, and grinder hopper and lid with warm, soapy water. Rinse and dry. Do not use harsh or abrasive cleansers. If necessary, wipe the coffeemaker housing with a clean, damp cloth.

Note: We recommend that prior to brewing your first pot of coffee; you "brew" cold water only, without ground coffee. This will remove any dust that may have settled inside the coffeemaker.

Important: Use only cold water - the automatic brewing system has been designed to work only with cold water.



Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restaurateurs 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, Vert and Trattoria del Lupo, and his latest creation, Cut, a gourmet steakhouse in the Beverly Wilshire Hotel. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

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Know Your 7 Cup Auto-Grind Coffeemaker



Know Your Control Panel

Buttons (See figure 1)

ON/OFF	Push once to brew immediately; the red BREW INDICATOR light will illuminate. Push two consecutive times to turn on the DELAY TIMER; the green DELAY TIMER light will illuminate.
PROGRAM	Push once to set the CLOCK, push two consecutive times to set the DELAY TIMER.
1-4 CUP	Press once to brew a smaller amount (1-4 cups) of coffee; the yellow 1-4 INDICATOR will illuminate. You cannot turn the 1-4 CUP setting off while the DELAY TIMER is activated (green light is on). You must first deactivate the DELAY TIMER by pressing the ON/OFF button once.
HOUR	Press to advance the hour on the CLOCK
MIN	Press to advance the minutes on the CLOCK
GRIND OFF	Press once to turn the grinder off if using pre-ground coffee; the yellow GRIND OFF button will illuminate.

Indicator Lights

BREW INDICATOR (RED)	Illuminates while coffee is brewing
1-4 CUP INDICATOR (YELLOW)	Illuminates when this function is activated for brewing smaller amounts of coffee
DELAY TIMER INDICATOR (GREEN)	Illuminates when the delay timer is activated to brew at a designated later time
GRIND OFF INDICATOR (YELLOW)	Illuminates when the GRINDER is off (when using pre-ground coffee).

Control Panel and Interior



figure 1

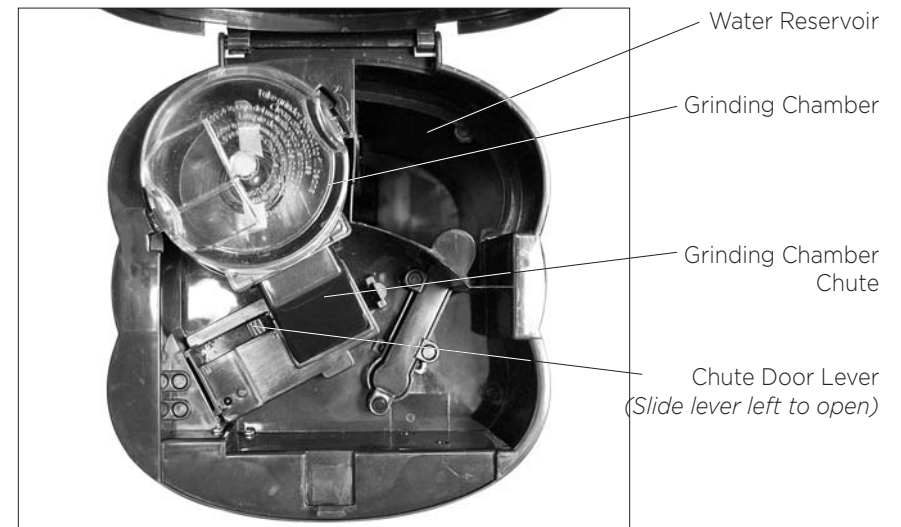


figure 2

Using Your Coffeemaker

Setting the Clock

Press the PROG button once; you will notice the word CLOCK in the upper right corner of the display screen. Press HOUR or MIN to set the correct time. Ensure that you are on the correct time of day for AM or PM. To adjust to AM or PM simply cycle past the 12:00 setting.

Note: If using optional water filter, ensure the filter stem is fully seated in water reservoir filter holder. Never use warm or hot water to fill the water reservoir. Use cold water only.

Brew with Grinder On (Using Whole Bean Coffee)

- 1 Ensure the GRIND OFF function is not enabled (GRIND OFF INDICATOR light is off).
- 2 Remove the CHAMBER LID by turning it counter-clockwise and lifting straight up. You will notice three marks inside the GRINDING CHAMBER with an indication for 4, 8, or 10 cups. Fill the GRINDING CHAMBER with roasted coffee beans to the appropriate level for the number of cups you want to brew.
- 3 Ensure that the GRINDING CHAMBER CHUTE DOOR is open. To open the door, slide the lever to the left (see figure 2).
- 4 Replace the CHAMBER LID by turning clockwise so that the tab fits within the slot located on the top of the HOUSING (see figure 2).
- 5 Close the COVER to the HOUSING.
- 6 Fill the water tank to the amount of cups you want to brew. Do not exceed the MAX line shown on the WATER WINDOW of the coffeemaker housing.
- 7 Place the thermal carafe back into the coffeemaker HOUSING.
- 8 Press the On/OFF button once. You will begin to hear the grinder run for approximately 40 seconds and it will be followed by a buzzing sound. The buzzing sound indicates that the door to the brewing assembly is closing preventing excess condensation from entering the grinder.
- 9 During the brewing cycle the BREW INDICATOR will be illuminated red.

Using Your Coffeemaker (cont.)

Brew with Grinder Off (Using Pre-Ground Coffee)

- 1 Press the GRIND OFF button and you will notice the yellow GRIND OFF INDICATOR light will illuminate
- 2 Remove the Water Filter Holder by pulling straight out, and add the appropriate amount of coffee. Replace the Filter Holder back into the coffeemaker.
- 3 Fill the water tank to the amount of cups you want to brew. Do not exceed the MAX line shown on the WATER WINDOW of the coffeemaker housing.
- 4 Place the thermal carafe back into the coffeemaker HOUSING.
- 5 Press the ON/OFF button once. You will hear a buzzing sound for about 3-4 seconds which indicates that the door to the brewing assembly is closing preventing excess condensation from entering the grinder
- 6 During the brewing cycle the BREW INDICATOR will be illuminated red.

Setting the Delay Timer with Grinder On (Using Whole Bean Coffee)

- 1 Ensure the GRIND OFF function is not enabled (GRIND OFF INDICATOR light is off).
- 2 Press the PROG button **twice** and you will notice the word TIMER displayed in the upper left corner.
- 3 Press HOUR or MIN to set the correct delay start time. Ensure that you are on the correct time of day for AM or PM. To adjust to AM or PM simply cycle past the 12:00 setting.
- 4 Ensure the GRIND OFF function is not enabled. If the GRIND OFF indicator light is illuminated in an amber color the coffee maker will not use the GRINDER and will instead use pre-ground coffee from the coffee filter.
- 5 Press the ON/OFF button twice and you will notice that the DELAY TIMER INDICATOR LIGHT will be illuminated green. The coffeemaker will begin brewing at the programmed time.

Note: You will hear the grinder start for a second when you press the ON/OFF button twice. This is normal.

Using Your Coffeemaker (cont.)

- 6 Remove the CHAMBER LID by turning it counter-clockwise and lifting straight up. You will notice three marks inside the GRINDING CHAMBER with an indication for 4, 8, or 10 cups. Fill the GRINDING CHAMBER to the appropriate level for the number of cups you want to brew.
- 7 Replace the CHAMBER LID by turning clockwise so that the tab fits within the slot located on the top of the HOUSING (see figure 2).
- 8 Ensure that the GRINDING CHAMBER CHUTE DOOR is open. To open the door, slide the lever to the left (see figure 2).
- 9 Close the COVER to the HOUSING.
- 10 Place the thermal carafe back into the coffeemaker HOUSING.

Setting the Delay Timer with Grinder Off (Using Pre-Ground Coffee)

- 1 Press the GRIND OFF button and you will notice the yellow GRIND OFF INDICATOR light will illuminate.
- 2 Press the PROG button **twice** and you will notice the word TIMER displayed in the upper left corner.
- 3 Press HOUR or MIN to set the correct delay start time. Ensure that you are on the correct time of day for AM or PM. To adjust to AM or PM simply cycle past the 12:00 setting.
- 4 Fill the water tank to the amount of cups you want to brew. Do not exceed the MAX line shown on the WATER WINDOW of the coffeemaker housing.
- 5 Place the thermal carafe back into the coffeemaker HOUSING.

Recommended amounts of coffee for pre-ground coffee

Number of Cups Recommended

2	2 tablespoons
4	4 tablespoons
6	6 tablespoons
7	7 tablespoons

Pause & Pour Feature

Your coffeemaker has been designed with a Pause & Pour feature. At any time during the brewing cycle, you may temporarily remove the carafe from the unit and pour hot coffee from the carafe. The brewing cycle will be interrupted and no coffee will drip from the filter basket. Place the carafe back in the Housing.

Warning: Return carafe within 30 seconds if removed during brewing or filter basket may overflow.

Caution: Coffeemaker will remain on for two hours and will automatically shut itself off, unless manually turned off beforehand. Do not leave empty carafe on warming plate.

Auto Shutoff

As an added convenience, your coffeemaker has been designed with an auto shutoff feature. Two hours after the brewing cycle is complete, the coffeemaker will automatically shut itself off.

Decalcifying

Calcium buildup frequently occurs in drip coffeemakers. The buildup is quite normal and is caused by minerals commonly found in drinking water.

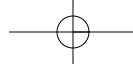
We recommend periodically decalcifying your coffeemaker with a solution of white vinegar and cold water. Use a solution of 1 cup white vinegar in one carafe of cold water filled to the 4-cup line.

Note: If using the optional charcoal water filter, remove it from the Coffeemaker before decalcifying.

Pour the solution into the water reservoir, put the empty carafe and empty filter basket in place, and close the lid. Switch the coffeemaker on and allow the coffeemaker to “brew” the vinegar solution.

When the vinegar solution has finished brewing, empty the carafe and rinse in clean water. Refill the water reservoir with clean, cold water and run a second “brew” cycle. This will rinse out any remaining vinegar solution. If necessary, repeat this last step.

We recommend decalcifying your drip coffeemaker four times a year or at any time the brewing time takes longer than normal.



Care and Cleaning

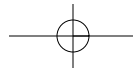
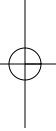
Caution: Be sure to unplug this appliance before cleaning. To protect against electrical shock, do not immerse cord, plug or unit in water or other liquid. Wash the carafe, carafe lid, filter basket and coffee filter, and grinder hopper and lid with warm, soapy water. Rinse and dry. Do not use harsh or abrasive cleansers. If necessary, wipe the coffeemaker housing with a clean, damp cloth.

The Coffeemaker Housing may be wiped with a clean damp cloth when necessary.

Important: Never immerse the coffeemaker housing in water or other liquid.

Do not try to clean the inside of the water reservoir with a cloth because this will leave a residue of lint and may clog your drip coffeemaker. Just rinse with cold water periodically.

Recipes



Black Pepper Scones

I love the flavor of fresh black pepper in scones. But, if you prefer, 1 cup of dried blueberries, sour cherries or raisins can be used instead of the pepper to make a fruitier, sweeter scone.

Makes 18 scones

INGREDIENTS

4 cups plus 1 tablespoon all-purpose flour
 1/2 cup sugar
 2 1/2 teaspoons baking powder
 1/2 teaspoon salt
 13 tablespoons (6 1/2 ounces) unsalted butter,
 cut into small pieces and chilled
 1 1/2 tablespoons medium grind black pepper
 2 1/2 teaspoons finely chopped lemon peel
 1 1/2 cups heavy cream, plus 2 tablespoons for brushing

METHOD

- 1 Into a large bowl, sift together the flour, sugar, baking powder and salt. Using two knives or a pastry blender, cut in the butter until the mixture resembles coarse meal. Gently stir in the pepper and lemon peel. Add the 1 1/2 cups cream all at once and mix until the dough just comes together.
- 2 Turn out onto a lightly floured surface and knead the dough into a ball. For a flakier consistency, do not knead the dough into a smooth ball. If smooth, the scone will be more cakelike. Wrap in plastic wrap and refrigerate for at least 30 minutes, up to overnight.
- 3 Cut the dough into three equal pieces. Working with one piece at a time, keeping the other two pieces covered, roll out to a circle, 6 inches in diameter and 1/2-inch thick (see note below). Cut the circle into 6 wedges and arrange the wedges on one or two baking trays lined with parchment paper. Repeat with the remaining dough.
- 4 Preheat the oven to 350 degrees F. Lightly brush the scones with the remaining 2 tablespoons of cream and bake until golden, about 10-12 minutes.
Note: The scones can be cut out with a 2 1/2-inch cookie cutter if desired. Roll out the dough, cut, and place on a baking tray. Reroll the dough and continue cutting out circles. Proceed as in step 4.
- 5 Serve warm with butter, and jam if you like.

Recipe courtesy Wolfgang Puck

Strawberry Marzipan Tart

One of the advantages of serving a tart is that you do all the work in advance. This is a simple tart, easy to make, even the kids can get involved! It's a creamy, fruity, delicious dessert with a great almond flavor. I like to serve a tart like this with coffee and a liqueur. Amaretto di Saronno or Frangelica are both perfect. Of course there's nothing to stop you getting out one of your precious old Sauternes or a Vintage Port.

Makes one 10-inch tart

INGREDIENTS

1/3 recipe sugar dough (see separate recipe, page 17)
 1/2 pound unsalted butter, slightly softened
 1/2 cup sugar
 3 eggs
 2 tablespoons orange liqueur
 Zest of 2 oranges, finely grated
 1 teaspoon almond extract
 2 cups ground almonds
 1/4 cup currant jelly, melted
 2 baskets strawberries, sliced 1/4-inch thick

METHOD

- 1 Preheat the oven to 350 degrees F.
- 2 On a floured surface, roll the pastry 3/8-inch thick and line a 10-inch flan ring with it. Place the ring on a parchment paper lined baking sheet and chill it until needed.
- 3 Cream the butter and sugar lightly in an electric mixer; don't let the butter get too soft. Add the eggs and mix lightly.
- 4 Stir in the liqueur, zest and almond extract, then mix in the ground almonds.
- 5 Pour into the chilled pastry shell and bake for 1 hour to 1 hour and 15 minutes, or until the pastry and marzipan are a deep golden brown.
- 6 Remove the tart from the oven and let cool to room temperature.
- 7 Brush the top of the tart with the currant jelly. Cover the top of the tart with sliced strawberries arranged in concentric circles or in a flower petal design, making certain the whole top of the tart is covered.
- 8 Remove the flan ring and transfer the tart to a flat serving platter. Cut into wedges.

Recipe courtesy Wolfgang Puck

Pecan Pie

This is an American classic, but one that requires special attention to avoid cloying sweetness or a soggy crust. I like to toast the pecans before combining them with the other ingredients. And a moderate oven works better than a hot one.

Makes one 10-inch tart, to serve 6 - 8

INGREDIENTS

- 1 1/2 cups light corn syrup
- 3/4 cup sugar
- 3/4 cup light brown sugar
- 4 eggs
- 2 egg yolks
- 3 tablespoons unsalted butter
- 1/2 recipe Sugar Dough (see separate recipe page 17)
- 1 1/2 cups pecan halves

METHOD

- 1 Preheat the oven to 350 degrees F.
- 2 In a large skillet over medium heat, toast the pecans, shaking frequently, for about 7 minutes or until golden and fragrant.
- 3 Place the corn syrup, sugars, eggs, and egg yolks in a mixing bowl. Beat well.
- 4 Heat the butter in a small skillet over medium heat until it turns brown and has a nutty aroma. Stir it into the corn syrup mixture.
- 5 Line a 10-inch tart pan with the Sugar Dough. Arrange the pecan halves in the bottom of the shell. Ladle the filling over the pecans.
- 6 Bake the tart for 40 to 45 minutes, or until a skewer inserted near the center comes out clean. Remove and let cool at room temperature.
- 7 Cut into wedges and serve with rum-flavored whipped cream or a scoop of vanilla ice cream.

Recipe courtesy Wolfgang Puck

Sugar Dough

Makes about 1 1/2 pounds or two 9-inch tart shells

INGREDIENTS

- 2 1/3 cups cake or pastry flour
- 1/3 cup sugar
- 1/2 pound (2 sticks) unsalted butter, chilled, cut into small pieces
- 2 egg yolks
- 1 or 2 tablespoons heavy cream

METHOD

- 1 In a food processor fitted with the steel blade, combine the flour and sugar. Add the butter and process until the texture resembles fine meal.
- 2 In a small bowl, whisk together the yolks and 1 tablespoon of the cream. Scrape into the machine and process until a ball begins to form, using the additional tablespoon of cream, if necessary. Remove the dough from the machine, and on a lightly floured surface, press down into a circle. Wrap in plastic wrap and refrigerate for at least 1 hour.
- 3 Use as needed.

Recipe courtesy Wolfgang Puck

Macaroons

Spago Pastry Chef Sherry Yard and her team bake hundreds and hundreds of these for the annual Passover Seder at Spago Beverly Hills. Feel free to use different shades of food coloring, dividing the mixture up into batches if you like before adding the color. You can serve the macaroons as is or, if you like, sandwich them in pairs with a dab of raspberry jam or another jam as the filling.

Makes about 3 dozen

INGREDIENTS

1/2 pound confectioner's sugar, about 1 7/8 cups
 1/4 pound almond meal, about 1 cup
 1/2 cup egg whites, about 4 large egg whites
 Pinch cream of tartar
 1 1/2 ounces granulated sugar, about 1/4 cup
 5 drops red food coloring

METHOD

- 1 Preheat the oven to 325°F.
- 2 Meanwhile, sift together the confectioner's sugar and almond meal directly into a medium mixing bowl. Set aside.
- 3 In another bowl, beat the egg whites until foamy. Add the cream of tartar and continue beating until they form soft peaks when the beaters are lifted out. Continue beating while pouring in the granulated sugar in a steady stream; then, add the food coloring and continue beating until fully blended, about 30 seconds.
- 4 Spoon the mixture into a piping bag fitted with the round tip. Pipe the mixture into 1-inch rounds on a parchment paper-lined baking sheet. Put the sheet in the oven and bake for 5 minutes; rotate the sheet 180 degrees and bake for 7 minutes more, until the macaroons are firm.
- 5 Remove the baking sheet from the oven and let the macaroons cool before transferring to an airtight container.

Recipe courtesy Wolfgang Puck

Kaiserschmarren

This is my version of an Austrian classic, which is normally prepared as a pancake. But we make it as a soufflé, making it lighter, fluffier and more refined. The key to success with this spectacular dish is folding in the meringue perfectly – don't overmix and don't undermix! As soon as the meringue is combined it's ready to bake in a hot oven.

Serves 4 - 8

INGREDIENTS

4 egg yolks
 4 1/2 ounces sugar
 1/4 cup crème fraîche
 1 ounce dark rum
 4 teaspoons flour
 2 tablespoons plumped golden raisins
 2 tablespoons unsalted butter, melted, for brushing
 2 tablespoons sugar, for coating
 3 egg whites
 1 recipe strawberry sauce
 1 pound fresh strawberries, hulled, cut in halves

Strawberry Sauce

(Makes about 1 1/2 cups):

1/2 pound strawberries, hulled
 3 tablespoons sugar
 1/2 whole star anise
 1/2 tablespoon orange zest
 Juice of 1/2 orange
 1/4 cup dry white wine
 1/2 tablespoon fresh lemon juice

Kaiserschmarren (cont.)

METHOD

- 1 Prepare the kaiser base. In the mixer bowl, combine the egg yolks and 3 ounces of sugar. Mix over medium speed, with the wire whisk, until pale yellow. Add the crème fraiche and rum. Continue to mix until smooth. Fold in the flour and raisins. This can be prepared up to 1 day in advance.
- 2 Preheat the oven to 425 degrees F. Brush a 6-inch sauté pan with butter and sprinkle with sugar.
- 3 To make the Kaiserschmarren, in a separate mixing bowl, whisk the egg whites to soft peaks. Add the remaining 1 1/2 ounces of sugar and continue to whip until stiff but not dry. Fold the meringue into the kaiser base. Spoon 1/4 of the souffled mixture into the sauté pan. Bake for 12 minutes. Repeat three more times, until all the batter is used.

Strawberry Sauce

- 1 Combine all the ingredients in a medium saucepan. Bring to a boil. Cook for 5 minutes. Remove from heat and cover with plastic wrap. Allow flavor to infuse for 10 minutes.
- 2 Transfer the mixture to a blender and process until well incorporated. Strain. This can be prepared up to 3 days ahead.
- 3 To serve, in a medium saucepan, reheat the Strawberry Sauce. Add the fresh strawberries and toss until well coated. Spoon sauce over each serving plate. Divide the Kaiserschmarren with a spatula into large chunks, and arrange on top of the strawberry sauce so it looks a little like the Austrian alps.

Recipe courtesy Wolfgang Puck

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.