



*live love eat*

# WOLFGANG PUCK

## USE & CARE

### LIFE IS ABOUT BALANCE AND EATING WELL

*Wolfgang Puck*

### 12-cup Programmable Thermal Coffeemaker

#### 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 [wphousewares.com](http://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 BCM00020 Printed in China REV 1.0

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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 and knobs.
- 3 To protect against electrical shock, do not place cord, plugs or appliance in water or other liquid.
- 4 Close supervision is necessary when any appliance is used by or near children.
- 5 Unplug 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 damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to 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 injury to persons.
- 8 Do not use outdoors.
- 9 Do not let cord hang over edge of table or counter, or touch hot surface.
- 10 Do not place on or near a hot gas or electric burner or in a heated oven.
- 11 Do not move entire unit when appliance is on or when thermal carafe contains hot liquids.
- 12 Prior to connecting or disconnecting plug from wall outlet, turn all controls to "OFF".
- 13 Do not use appliance for other than intended purpose. Appliance is for household use only.
- 14 **WARNING:** To reduce risk of fire or electrical shock, do not remove bottom cover. No user-serviceable parts are inside. Repair should be done by authorized personnel only.
- 15 Special instructions for the thermal carafe:
  - a The thermal carafe is designed for use with this appliance only. It must never be used with any other drip-type coffeemaker, or on a range top or in a microwave oven.
  - b Do not set a hot thermal carafe on a wet or cold surface. Do not put thermal carafe in water. Do not place on hot surface.
  - c Do not use a cracked thermal carafe or a thermal carafe that has a loose or weakened handle.

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- d Do not clean thermal carafe with cleaners, steel wool pads or abrasive material. Do not place sharp or hard objects in the thermal carafe.

16 Scalding may occur if the cover is lifted or removed during the brewing cycle.

17 Snap and close the cover securely to the carafe before serving.

## SAVE THESE INSTRUCTIONS

### HOUSEHOLD USE ONLY

**GROUNDING INSTRUCTIONS:** This appliance must be grounded. It is equipped with a 3-prong cord having a grounded plug. The plug must be plugged into an outlet which is properly installed and grounded.

**Warning:** Improper use of the grounded cord can result in the risk of electric shock. Consult a qualified electrician if necessary. Do not attempt to defeat this safety feature by modifying plug.

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 and:

- A. Use only 3-prong extension cord with 3-blade grounding plug.
- B. The marked rating of the extension cord must be equal to or greater than the rating of this appliance. The electrical rating is listed on the bottom of this unit.

## Before Your First Use

Before first use, please clean the coffeemaker and parts according to the Care & Cleaning section this manual.

## Introduction

Thank you for purchasing this Wolfgang Puck Thermal Carafe Coffeemaker. Brewing coffee in a thermal carafe helps maintain the original tastes of the brewed coffee from first cup until last. No longer will you need to keep your coffee on a hot plate which alters the taste of the coffee after brewing. The coffee brews directly from the Brew Basket through the Lid, ensuring that the taste and temperature stay consistent. The activated charcoal Water Filter in the Removable Water Tank filters impurities from your tap water, ensuring that all you taste is fresh brewed coffee. Set the delay time to wake up to a fresh pot of coffee up to 24 hours in advance.

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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, 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!

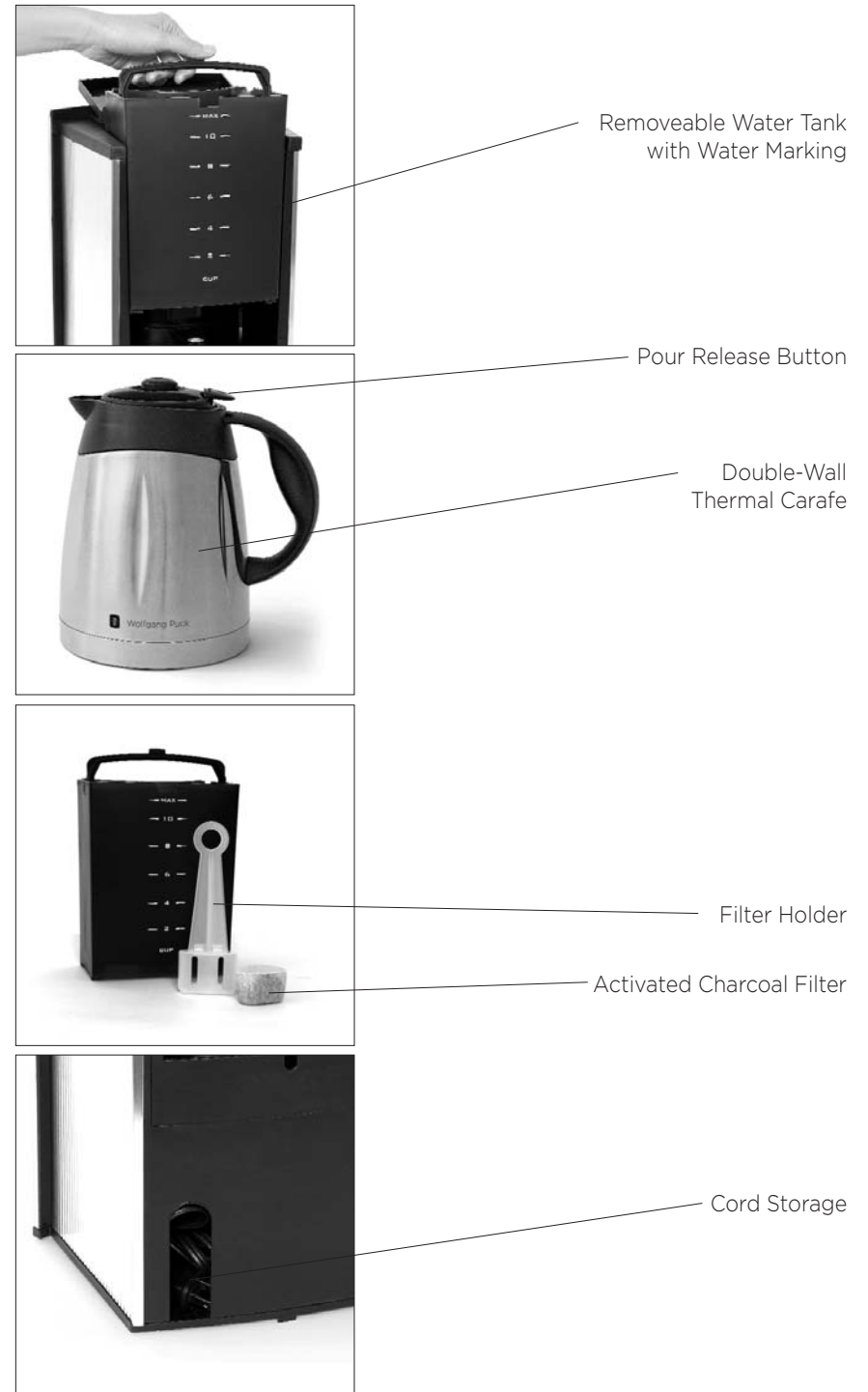
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# Know Your 12-cup Programmable Thermal Coffeemaker



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## Setting the Clock

Plug the coffeemaker into a standard 120v wall outlet. The display will begin to blink. To set the time, press and hold the hour (H) or minute (M) button for two seconds and you will hear two short beeps and the display will continue to flash. Press the H or M button to cycle through the time. Ensure that you are setting the correct time of day (AM or PM) as indicated in the upper left hand corner of the display. Once finished, simply release the buttons and the clock will stop flashing and you will hear two short beeps.

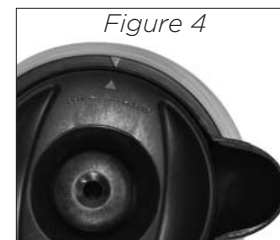
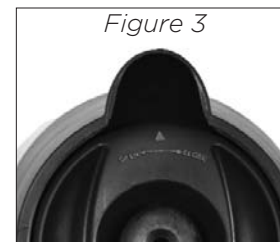
## To Program the Delay Timer

To program your coffeemaker to brew coffee automatically at a set time, press and hold the PROGRAM button. You will hear two short beeps and the display will begin to flash. Press the H or M button to cycle through hours and minutes ensuring that you are in the correct time of day (AM or PM) as indicated in the upper right hand corner of the display. When you are finished programming the start time press the PROGRAM button and the display will switch to the clock display and you will hear two short beeps. You can always check the delay time setting by holding the PROGRAM button in, simply release the button and within 4 seconds the display will go back to the clock.

Now that you have set the Delay Brew setting for your coffeemaker, you must turn this feature on. Press the AUTO ON button and a green indicator light will illuminate. Your coffeemaker will now begin to brew automatically at the time set in PROGRAM mode. (Remember to fill your Water Reservoir and add coffee grinds to your filter basket, and ensure that your Thermal Carafe is securely placed with the reservoir and is empty). When the programmed time arrives the red indicator light will illuminate indicating that the brewing cycle has begun.

**WARNING:** Your coffeemaker will continue to automatically brew daily at the set time while the AUTO ON indicator is illuminated. Remember to turn the AUTO ON function off should you be away. To turn the AUTO ON function off press the AUTO ON button once and the green indicator light will go off. If you forget to turn this function off the coffeemaker will shut off automatically if it does not detect water in the reservoir.

## Making Coffee



- 1 Ensure your coffeemaker is placed on a flat, level surface and plug into a 120V outlet.
- 2 Open the swing-out filter basket by grasping the Basket Tab and swing out to the left.
- 3 Insert a ground coffee filter into the filter basket or use the permanent filter provided with this unit. Always use a clean filter for each brewed carafe of coffee. As a general rule, use 2 level tablespoons per cup of coffee brewed; adjust to suit your own taste.
- 4 Close the filter basket securely.
- 5 Remove the water tank located at the back of your coffeemaker by lifting the lid and grasping the handle to pull straight up (see figure 2). If you are using the activated charcoal water filter, ensure that it is placed snugly within the water reservoir before adding water.
- 6 Replace water tank back into the Reservoir located in the back of the unit ensuring that it is firmly in place and close the Lid.
- 7 Ensure that your Thermal Carafe is empty prior to brewing a pot of coffee. When brewing is complete, an audible "beep" tone will signal and the LCD will change from a clock to the amount of elapsed time since brewed. See Figure 5 which shows a graphic of a coffee cup indicating that the coffee was brewed 1 hour and 9 minutes ago.

### WARNING!

The thermal carafe lid is specially designed to allow water to pass through the lid while brewing, ensure that it is properly placed onto the carafe (see figures 3 and 4). Never attempt to pour coffee from the carafe unless the lid is in the CLOSED position. To release coffee from the carafe simply press the Pour Release button.

## Making Coffee (cont.)



Figure 6

**Warning:** To avoid a potential burn injury, ensure that the Thermal carafe is placed all the way into the coffeemaker reservoir (See figure 6).

Do not attempt to clean your coffeemaker or remove coffee grounds immediately after brewing. Allow unit to completely cool first.

## Pause & Serve

Your coffee maker features an automatic pause feature when the carafe is removed during the brewing cycle. This allows you to enjoy a cup of coffee before the brewing cycle has completed. Simply remove the carafe to stop the flow of coffee. Please note that the coffee taste will be stronger when drinking before the brew cycle is complete.

### **WARNING!**

**To avoid a possible scalding injury, please adhere to the following safety precautions:**

- Do not keep the carafe out of the coffee maker for longer than 30 seconds otherwise the brew basket will overflow.
- Ensure that the brew basket remains closed securely.
- Ensure that the carafe lid is in the CLOSED position during brewing and pouring. An improperly placed lid could cause the lid to fall off during pouring.
- Do not place any cloth either on top of or below the coffeemaker as this will restrict airflow and could cause your coffeemaker to overheat.

## Features & Benefits

- 1 Flow-Through Sealed Lid**  
During brewing, with the lid in the closed position, coffee will pass directly into the Thermal Carafe. This will allow your coffee to maintain freshness and stay hot for up to 6 hours.
- 2 Reservoir Cover**  
Open to remove the water tank located in the back of the Coffeemaker. Always keep closed when the water tank is on the Coffeemaker.
- 3 Swing-out Filter Basket with Tab**  
Simply grasp the Tab and swing out the Filter Basket.
- 4 Water Tank**  
Removeable Water Tank with cup markings allows you to fill directly from the tap.
- 5 Stainless Double-Wall Thermal Insulated Carafe**  
Keeps coffee at optimum drink temperature up to 6 hours after brewing.
- 6 Pause and Serve**  
Tension spring stops the flow of coffee during the brew cycle when the Thermal Carafe is removed. (Do not remove the Thermal Carafe for more than 30 seconds during the brewing cycle to prevent the Filter Basket from overflowing).
- 7 H & M Buttons**  
Use these buttons to adjust the hour or minutes up or down for the clock and/or delay brew timer
- 8 Program Button**  
Program the timer to automatically brew at a set time.
- 9 Auto On Button**  
Press this button to activate the delay timer, when active the green light will illuminate indicating that the coffeemaker will automatically brew at the time that was set using the Program button.
- 10 ON/OFF Button**  
Press this button to immediately start brewing coffee without using the delay timer. The red light will illuminate while the coffee is brewing and will turn off when the brewing cycle is complete.
- 11 Liquid Crystal Display**  
The following items will show in the display, Time of Day, Delay Timer Setting, Elapsed Time since Brewed.

## Features & Benefits

- 12 Activated Charcoal Filter**  
Removes impurities in water such as chlorine, calcium as well as bad taste and odors. As a general rule, you should change the water filter every 60 days or 60 uses, more often if you have hard water.
- 13 Cord Storage Compartment**  
Located in the back of the unit.
- 14 Nonskid Feet**  
Nonskid Feet on each corner grip counter to prevent slipping when operating the machine.
- 15 Permanent Coffee Ground Filter**  
Eliminates the need for paper filters. The cone-shaped design allows for maximum flavor extraction from coffee grounds.

## Care and Cleaning

### Daily Maintenance

Unplug coffeemaker and allow to completely cool before cleaning.

- Wash the Carafe, Lid, Ground Coffee Filter and Filter Basket in warm, soapy water. Do not place any of these parts in the dishwasher
- Do not use abrasive cleaners, harsh detergents, or steel wool to clean any part of your coffeemaker.
- Never immerse the coffeemaker housing or plug in water or other liquid. Wipe with a damp cloth and dry thoroughly.
- To prevent blockage of the water tank, do not use any wash cloths or attempt to dry out the removable water tank. Simply rinse and place back into the coffeemaker.

### Monthly Maintenance

Water contains minerals and dissolved particles that can build up over time in your coffeemaker reducing its performance. To increase the longevity and maintain the quality of your brewed coffee it is recommended that you decalcify your coffeemaker once a month. The decalcification process will remove the buildup and deposits within your coffeemaker.

**Never pour any other liquid other than cold water or a water/vinegar mixture into the water tank.**

Complete the following steps to decalcify your coffeemaker:

- 1 Remove Water Tank from the Coffeemaker Housing. Add white vinegar up to the 3 cup mark on the tank. Fill the balance of the Tank with cold water up to the 12 cup mark.
- 2 Place empty Thermal Carafe into Housing with Lid securely closed.
- 3 Ensure that Filter Basket is empty and clean.
- 4 Press On/Off button to brew the water/vinegar mixture.
- 5 Once the Coffeemaker has finished brewing the mixture, turn the Coffeemaker off by pressing the On/Off Button. Empty the Thermal Carafe, remove the Water Tank and rinse both thoroughly.
- 6 Place empty Carafe into Housing with Lid securely closed.
- 7 Rinse the Coffeemaker by filling the Water Tank with cold water only. Fill it up to the 12 cup mark and place back into Coffeemaker Housing. Press the On/Off Button to rinse the cold water through the coffeemaker.
- 8 Repeat rinse cycle one additional time.

## 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.

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