

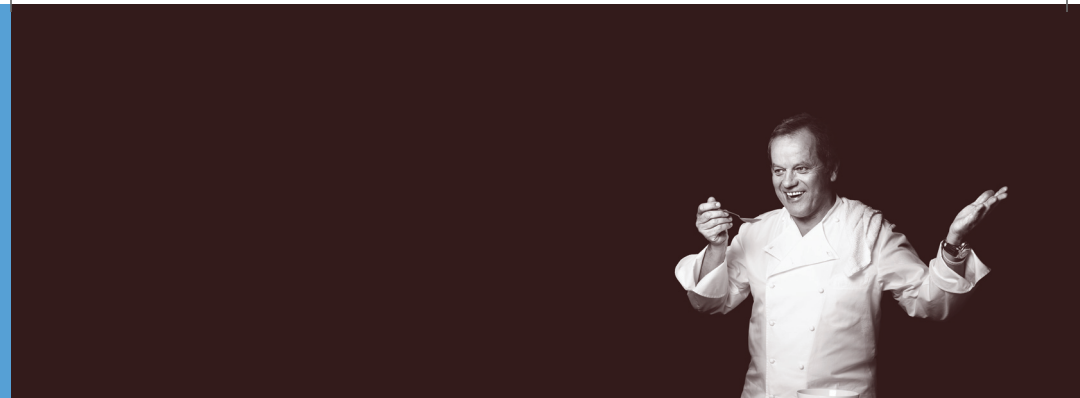
## IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.  
If you have any problems with this unit,  
contact Consumer Relations for service  
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visit our website at [wppotsandpans.com](http://wppotsandpans.com)  
Please read operating instructions  
before using this product.  
Please keep original box and packing materials  
in the event that service is required.

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# Wolfgang Puck

Five Speed Hand Mixer  
Use and Care



## 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 mixer, 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 hands, hair, clothing as well as spatulas and other utensils, away from beaters or dough hooks during operation to prevent injury and/or damage to the mixer.
- 6 Remove beaters and dough hooks from mixer before washing.
- 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 Mixing flammable non-food substances can be harmful.
- 12 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 mixer and remove all packaging materials. Wash the dough hooks and beaters in warm, soapy water to remove any dust that may have accumulated during packaging. Do not immerse the mixer body, cord or plug in water. Wipe the mixer body with a damp cloth.



**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 Hand Mixer

Motor Housing

Twisted Wire Beaters with No Center Post

Beater Eject Button

Speed Selector

Power Burst Button

Dough Hooks

Storage Bag

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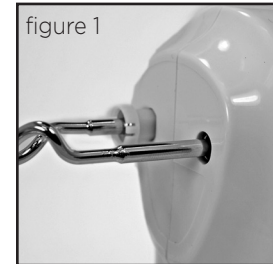
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## Features of Your Hand Mixer

Your five speed hand mixer with power burst can hand all of your mixing tasks from bread dough to emulsifications. The convenient power burst button blast through the heaviest ingredients with ease. A soft grip rubberized ergonomic handle fits easily and comfortably in your hand without slipping. The speed selector and power burst are just a thumb's length away.

Twisted wire beaters without center posts allow ingredients to pass easily through the beaters without clogging. Plow through hard butter, and add nuts and candies without having them break into tiny pieces, and avoid spattering food out of your bowls. We have included dough hooks to allow you to seamlessly knead dough, or incorporate your favorite meat loaf recipes. And when you're finished, place your hand mixer in the convenient storage bag with an inside pocket for the beaters and dough hooks.

## Using Your Mixer



### Inserting Beaters and Dough Hooks

Be sure the unit is unplugged before inserting beaters or dough hooks. To insert the twisted wire beaters, firmly grasp the mixer by the handle and insert the beaters into the openings. Push each beater in as far as it will go. The beater will click as it locks into place. To insert the dough hooks, ensure that the dough hook with the plastic guide on the upper stem is placed into the right-hand side of the hand mixer motor housing, the dough hook without the plastic guide will go into the left-hand side of the motor housing (see figure 1). Plug the mixer's power cord into a 120 volt 60 Hz AC only outlet. Your mixer is now ready to use.

### Removing Beaters and Dough Hooks

Be sure your hand mixer is in the "0" (Off) position and unplugged before removing beaters or dough hooks. Your mixer has an eject button to easily remove beaters or dough hooks (see

figure 2). Press the eject button, and the beaters or dough hooks will drop out of their locks for easy cleaning.

### Controlling the Mixer Speed

To operate your mixer, move the speed control from the "0" (Off) position to the desired speed (see figure 2). During operation, you may change the speed of the mixer by selecting a new speed.

### Using the Power Burst Feature

The power burst feature of your mixer is perfect for tough mixing jobs. The power burst increases the speed to the mixer's maximum at the touch of a button. You can use this feature should you feel or hear the mixer slowing or straining during tough mixing jobs. When you release the power burst button, the mixer will automatically return to the selected speed on your mixer.

### Interrupting the Mixing Process

To stop your mixer during operation, move the speed control to the "0" (Off) position. This will stop the beaters or dough hooks from turning.

## Cleaning Your Mixer

Be sure the mixer is unplugged before cleaning. Do not immerse the hand mixer motor housing or plug in water or any other liquid, simply wipe the housing with a clean, damp cloth. The beaters and dough hooks should be removed from the hand mixer and washed in warm, soapy water. The beaters and dough hooks can be placed in the top rack of your dishwasher.

## Speed Control Guide

### Speed 1 - Stir

Always start with speed 1 when mixing ingredients as this will prevent your ingredients from spattering out of the bowl. Speed 1 is best used for a slow start when mixing liquid ingredients, or for combining dry and wet ingredients that do not require heavy mixing

### Speed 2 - Mix

Use when a recipe calls for combining ingredients together. Use for corn bread, muffins, and light cream cheese spreads.

### Speed 3 - Blend

Used for combining heavier cream cheese spreads, cake mixes, or creaming butter and sugar.

### Speed 4 - Beat

Used for cake frostings, packaged puddings, whipping heavy cream.

### Speed 5 - Whip

Emulsifying egg whites, mashing potatoes.

### Power Burst

Use this feature when if you hear your mixer slowing or straining during tough mixing jobs.

## Sugar Dough

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

### INGREDIENTS

1 sleeve sugar-free chocolate wafers, crumbled  
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 Attach the beaters to the mixer. Using speed 3, mix the chilled butter with the sugar in a medium bowl. Add the egg yolks one at a time. Reduce speed to 1 and gradually add the flour to the butter mixture, a third at a time. The mixture should resemble crumbles. Add the cream. Increase the mixer speed to 3 and mix dough until a ball is formed.
- 2 Place dough ball onto a lightly floured surface, press down into a circle. Wrap with plastic wrap and refrigerate for at least 1 hour.
- 3 Use as needed.



## Heavenly Chocolate Mousse

Serves 8

### INGREDIENTS

4 egg yolks  
 3/4 cup sugar  
 5 ounces bittersweet chocolate  
 5 ounces unsweetened chocolate  
 1/2 cup heavy cream  
 8 large egg whites  
 2 teaspoons lemon juice

### METHOD

- 1 Attach the beaters to the mixer. In a large bowl, mix egg yolks with 1/4 cup sugar until they become a pale yellow.
- 2 Melt chocolate over a bain-marie or in a heat-proof bowl over simmering water.
- 3 In small saucepan, bring cream to a boil and stir it into the melted chocolate.
- 4 Stir the chocolate mixture into the egg yolks and sugar. Set aside.
- 5 With the mixer attached with the beaters, beat egg whites and lemon juice until they reach soft peaks. Add remaining 1/2 cup sugar slowly with the mixer on speed 3. Increase speed to 5 and continue to beat until whites are stiff and very shiny, approximately 7 minutes.
- 6 Stir one third of the whites into the chocolate mixture to lighten it. Fold in the remaining beaten egg whites, a third at a time.
- 7 Pour into individual serving glasses or bowls and chill at last six hours or overnight.

*Note:* If the chocolate and egg yolk mixture should tighten, place the mixture back over the bain-marie, and vigorously whisk in 3 or 4 tablespoons of the beaten egg whites. The chocolate will smooth out so you can continue with the recipe.

### PRESENTATION

Serve in individual glass dishes topped with whipped cream and shaved chocolate.

## Chocolate Chip Cookies

Makes about 2 1/2 dozen cookies

### INGREDIENTS

1 3/4 cups all-purpose flour  
 1/2 cup unsweetened cocoa  
 3/4 teaspoon baking soda  
 1/4 teaspoon salt  
 8 ounces (2 sticks) unsalted butter,  
 at room temperature, cut into small pieces  
 1 cup light brown sugar  
 3/4 cup granulated sugar  
 2 large eggs  
 1 1/2 teaspoons vanilla extract  
 1 1/2 ounces bittersweet chocolate, melted over water bath or in microwave  
 2 cups (1/2 pound) coarsely chopped pecans or walnuts, or toasted  
 and cooled unsalted peanuts, coarsely chopped  
 1 3/4 cups semisweet chocolate chips

### METHOD

- 1 Sift together the flour, cocoa, baking soda, and salt. Set aside.
- 2 In a large bowl, soften the butter with the mixer equipped with the beaters. Mix on speed 4 until butter is softened. Add the brown and granulated sugars, increasing the speed to 5. After the sugar is incorporated, continue to mix until fluffy, stopping to scrape down sides of bowl when necessary. Reduce speed to 3 and add the eggs, one at a time, and the vanilla.
- 3 Stop mixer, scrape in the melted chocolate, and beat until thoroughly combined with mixer set to speed 4. Reduce speed to lowest setting. Gradually add flour mixture, and beat just until combined. Add nuts and chocolate chips, and again beat just until combined. If the dough is soft, wrap in plastic wrap and refrigerate until firm, 1 to 2 hours.
- 4 Position rack in center of oven and preheat oven to 350°. Line two baking trays with parchment paper.
- 5 Using a small ice cream scoop, divide the dough into mounds, about 2 tablespoons each, forming small balls of dough. (Dough can be rolled, placed on trays, and refrigerated until needed.) Arrange the rolled balls on the prepared baking trays, about 2 inches apart. Bake until slightly firm to the touch, about 15 minutes, reversing trays front to back after 7 to 8 minutes. Remove cookies from trays with a wide metal spatula and cool on wire rack. If reusing a baking tray, cool slightly before arranging balls of dough on it.

## Pizza Dough

Makes four 8-inch pizzas

### INGREDIENTS

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

### METHOD

- 1 In a small mixing bowl dissolve the yeast and honey with 1/4 cup of the warm water.
- 2 Fit the mixer with the dough hooks.
- 3 In a large bowl, use speed 1 to mix flour and salt thoroughly for 4 to 5 seconds. Increase speed to 3 and add the oil and the yeast mixture to the flour. Slowly add the remaining 3/4 cup of warm water. As you are mixing, all of the dough from the sides of the bowl must be incorporated. A ball will start to form; continue beating for 5 minutes.
- 4 Turn the dough onto a lightly floured surface and continue to knead by hand 2 or 3 minutes longer. The dough should be smooth and firm. Cover the dough with clean, damp towel and let it rise in a warm spot for 30 minutes.
- 5 Divide the dough into 4 equal parts and roll into balls. Work each ball by pulling down the sides and tucking under the bottom. 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 clean, damp towel and let rise in a warm place for 15 minutes. At this point, the balls can be wrapped in plastic wrap and refrigerated for up to 2 days. Make sure you wrap loose, but secure enough that the dough does not ooze out.
- 6 Place a pizza stone on the middle rack and preheat the oven to 500°.
- 7 To prepare each pizza, dip the ball of dough into flour, shake off excess flour, place dough on a clean, lightly floured surface, and start to stretch the dough. Press down on the center, spreading the dough to form an 8-inch circle, with outer border a little thicker than the inner circle. Lightly brush the inner circle of the dough with oil and arrange the toppings of your choice over the inner circle.
- 8 Using a lightly floured baker's peel or a rimless flat baking tray, slide pizza onto the baking stone and bake until the pizza crust is nicely browned, 10 to 12 minutes. 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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## Basic Pasta Dough

Makes about 1 1/2 pounds, serves 6 to 8

### INGREDIENTS

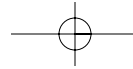
1 1/2 cups semolina flour  
1 1/2 cups all-purpose flour  
2 teaspoons salt  
4 large eggs  
2 tablespoons olive oil

### METHOD

- 1 In a large bowl, combine salt and flours.
- 2 Create a well in the middle of the flour. Crack the eggs and place them in the well; pour oil over eggs.
- 3 With the mixer fitted with the dough hooks, begin kneading the dough with the mixer on speed 3. Increase the speed to 5 and knead until a ball is formed.
- 4 Make sure to knead all of the remaining flour which may be on bottom or sides of bowl. Continue to knead ball by hand onto a lightly floured surface until a smooth ball is achieved.
- 5 Wrap in plastic wrap and let rest at room temperature for 30 minutes.
- 6 Cut dough into 4 equal pieces and roll out 1 piece at a time, keeping the remaining dough wrapped until needed. Cut as desired.

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# Buttermilk Biscuits

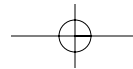
*Makes 20 to 22 biscuits*

## INGREDIENTS

- 2 3/4 cups all-purpose flour
- 1 1/2 tablespoons sugar
- 1 tablespoon plus 1 teaspoon baking powder
- 2 teaspoons salt
- 1/4 teaspoon baking soda
- 10 tablespoons (5 ounces) chilled unsalted butter, cut into small pieces
- 1/4 cup minced onion
- 1 tablespoon chopped fresh or 2 teaspoons dried thyme
- 1 cup buttermilk
- 1 or 2 tablespoons milk or cream
- 1/4 cup grated Parmesan cheese, optional

## METHOD

- 1 With the mixer fitted with the beaters, mix the flour, sugar, baking powder, salt and baking soda in a large bowl on speed 1.
- 2 Add the onion, thyme, and chilled butter pieces. Increase mixer speed to 4 and blend chilled butter into batter. Reduce speed to 2 and slowly add the buttermilk.
- 3 When dough comes together, remove the beaters and attach the dough hooks. Continue to knead on speed 3 until a round ball is formed.
- 4 Place dough ball onto well-floured surface and, with a rolling pin, roll out dough to 1-inch thickness.
- 5 Cut biscuits with biscuit cutter, and place onto a parchment lined baking sheet. Refrigerate for at least 1 hour before baking.
- 6 Preheat oven to 350°. Brush the tops of biscuits with milk or cream, and then sprinkle with Parmesan cheese. Bake 25-30 minutes, or until golden brown.



# Recipe Notes

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