

IMPORTANT NOTICE

Please read operating instructions before using this product. Please keep original box and packing materials in the event that service is required.

WOLFGANG PUCK

USE AND CARE

ELECTRIC SPIRALIZER



For questions or concerns please contact customer service at:

W.P. Appliances, Inc. • P.O. Box 3150 • Hallandale, FL 33008

Toll-free: 800-275-8273 • Hours: M - F 8:30am - 5:00pm EST

www.wphousewares.com • Printed in China

Model BSPL0010



Model BSPL0010

IMPORTANT SAFEGUARDS

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

- 1 Read all instructions.**
- 2** Close supervision is necessary when any appliance is used by or near children, however we do not recommend that this product be used by children.
- 3** To protect against risk of electrical shock, do not put motor unit, cord, or plug in water or other liquid.
- 4** Avoid contact with moving parts. Keep hands and utensils away from moving blades or discs while processing food to reduce the risk of severe injury to persons or damage to the Motor Housing. A scraper may be used but must be used only when the Motor Housing is not running.
- 5** The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- 6** Blades are sharp; handle discs with care.
- 7** Do not use over a stove or other heat source.
- 8** Do not use outdoors.
- 9** Do not let cord hang over edge of table or counter.
- 10** Do not let cord contact hot surfaces, including the stove.
- 11** Do not place appliance on or near a hot gas or electric burner, or in a heated oven.
- 12** Unplug from outlet when not in use, before approaching, putting on or taking off parts, and before cleaning.
- 13** 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.
- 14** Never slice/shred food by hand. Always use assembled Motor Housing.
- 15** Operating time cannot exceed 3 minutes for any accessory or speed setting.

SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY

Additional Safety Information

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Before Your First Use

Carefully unpack the Spiralizer and accessories, and remove all packaging materials. Wash the Spiralizer according to the Care & Cleaning section of this manual.

CAUTION: The blades within the Discs are very sharp. Use care when handling.



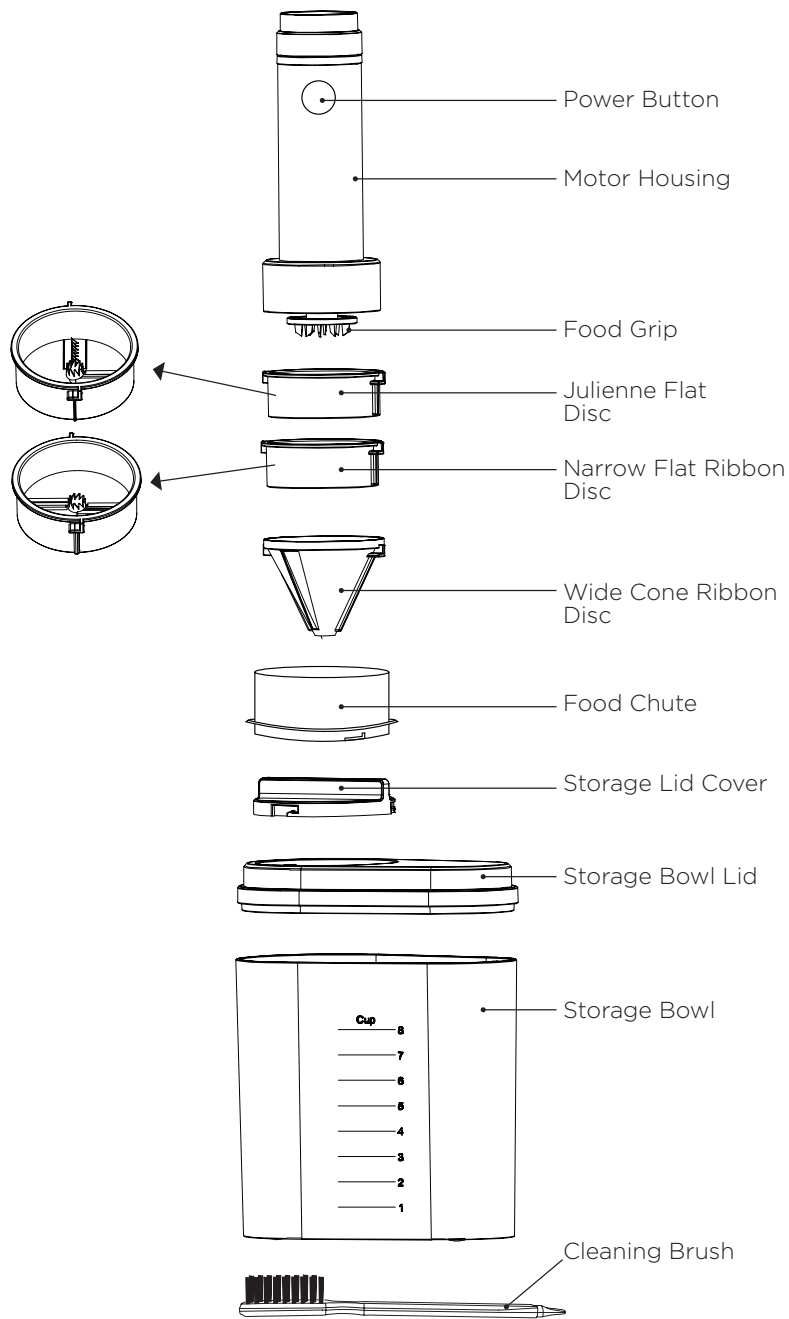
In the beginning, there was Wolfgang Puck. There were cooks and there were kitchens and there were people eating food, but the world had never seen anything like Spago — with its California cuisine, its casual elegance, and its chef whose genuine warmth and love of craft redefined the dining experience. And they came — from LA and from everywhere — to experience the future. Wolfgang Puck shaped the modern culinary landscape: he was the first celebrity chef, the inventor of fusion cuisine, the first in farm-to-table. His work is inspired by California living, and an insistence on only the freshest ingredients. From his legendary fine dining icons, his entrepreneurial spirit has built an empire — from

dining, to catering, to products for the home — touching the lives of millions around the globe. Today, as always, Chef Puck is earnestly, restlessly, tirelessly at work behind the scenes inventing what's next. He is driven by a genuine love of his craft, a passion for what's possible, and its potential to change the world.

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Know Your Electric Spiralizer



Actual product may differ slightly from illustrations on this page

Assembling & Processing

- 1 Place Storage Bowl Lid onto Storage Bowl and press down (Figure 1).

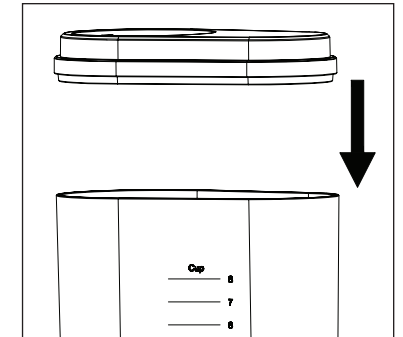


Figure 1

- 2 Install the desired Disc inside the Storage Bowl Lid by aligning the tabs of the Disc with the notches in the Storage Bowl Lid and turning clockwise until it clicks into place (Figure 2).

CAUTION: The blades within the Discs are very sharp. Use care when handling.

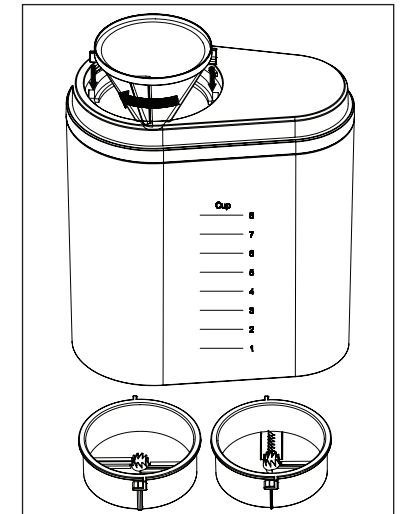


Figure 2

- 3 Install the Food Chute into Storage Bowl Lid by aligning the tabs of the Food Chute with the notches in the Storage Bowl Lid and turning clockwise until it clicks into place (Figure 3).

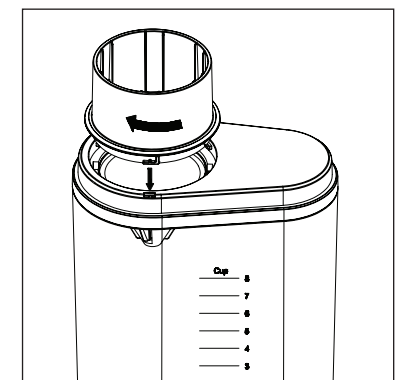


Figure 3

Assembling & Processing (Cont.)

- 4 Place a single piece of food into the food chute. For best results, cut food to be no longer than food chute's height and no more than 2.5 inches wide. Both ends of food should be cut flat to allow the Food Grip to rotate the food. Place food in the center of the blade, press until it holds in place (Figure 4).
- 5 Attach the Food Grip to the bottom of the Motor Housing (Figure 5). Make sure the Food Grip pierces the food before pressing down into the Food Chute (Figure 7).
- 6 Slide assembled Motor Housing/Food Grip into Food Chute by aligning the ribs of the Motor Housing with the notches in the Food Chute (Figure 6).

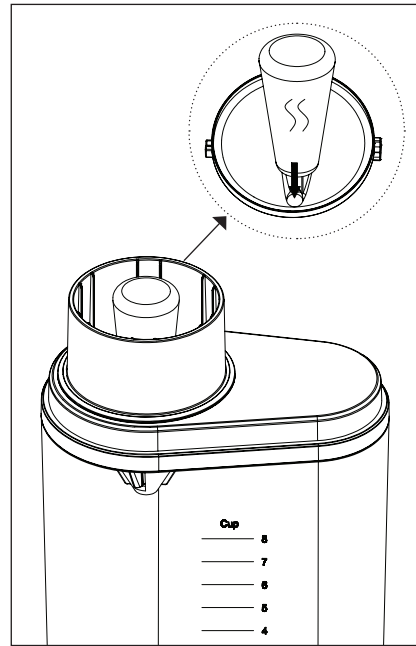


Figure 4

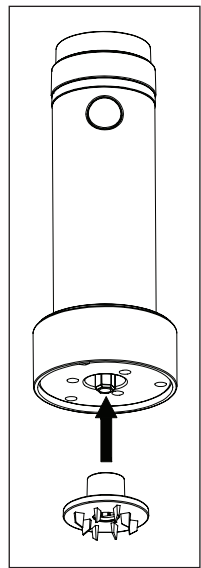


Figure 5

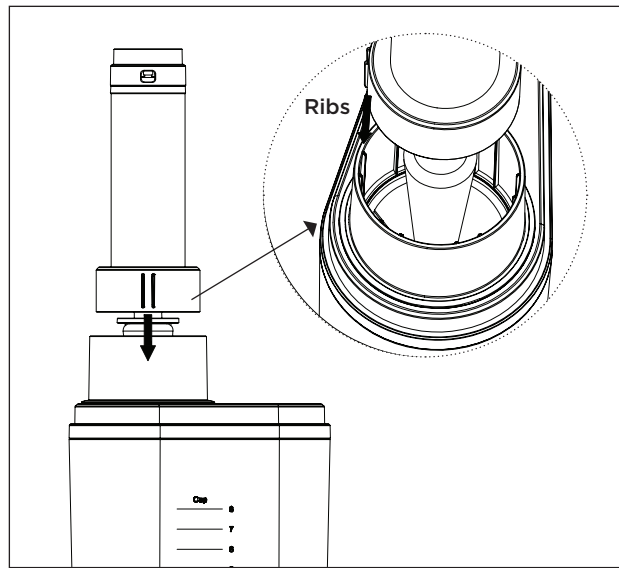


Figure 6

Assembling & Processing (Cont.)

- 7 Plug the Motor Housing into the wall outlet. Keep one hand on the Motor Housing and the other on the Storage Bowl Lid then depress and hold the Power Button in. Apply light steady downward pressure until food is processed and the Motor Housing reached a stopping point. Release the Power Button to stop.

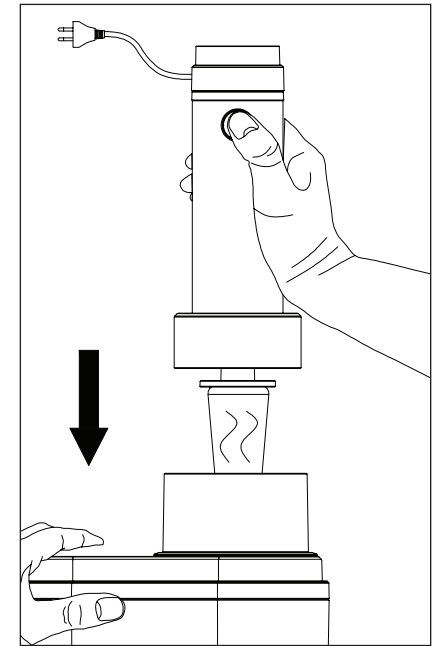


Figure 7

Disassembly

- 1 Grasp the Food Chute and turn counter clockwise and lift straight up (Figure 8).

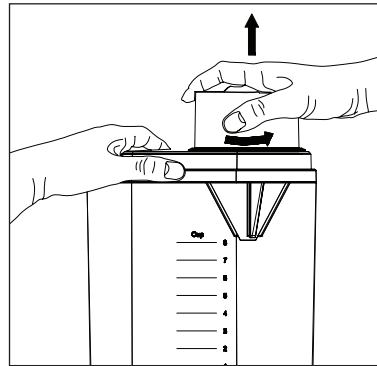


Figure 8

- 2 Remove the Storage Bowl Lid from the Storage Bowl by lifting straight up (Figure 9).
- 3 With one hand on the Storage Bowl Lid turn the Disc from underneath the Storage Bowl Lid counter clockwise and then push up (Figure 10 & 11).

Caution: Blades are sharp, DO NOT insert fingers inside the Discs.

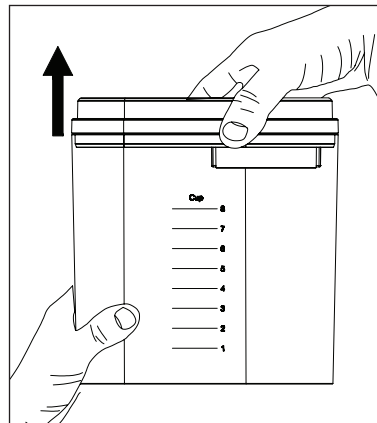


Figure 9

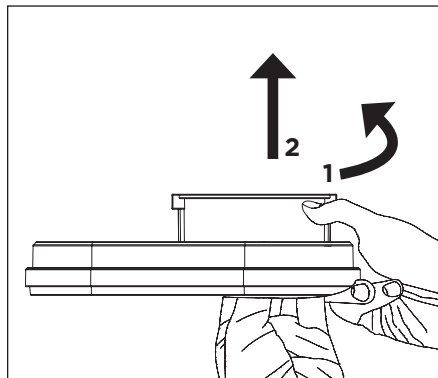


Figure 10

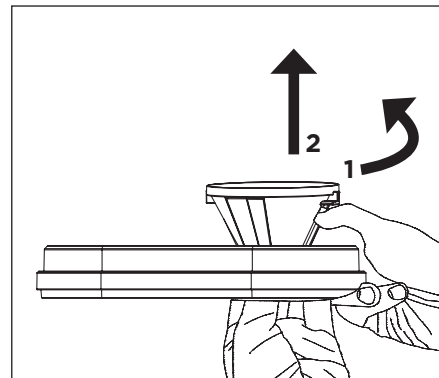


Figure 11

Storage

- 1 Place the Motor Housing inside the recessed circle inside the Storage Bowl. Allow cord to drape out of the Storage Bowl so that the remaining pieces can be placed in.
- 2 Place one Flat Disc in the bottom of the Storage Bowl.
- 3 Place the Cone Disc inverted on top of the Flat Disc.
- 4 Place the Food Chute over the inverted Cone Disc.
- 5 Place the Food Grip in the Food Chute.
- 6 Place the Cleaning Brush inside the Storage Bowl.
- 7 Place the balance of the cord inside the Storage Bowl.
- 8 Place the second flat Disc inside the Storage Bowl Lid as described in Step 2 on page 7 then place Storage Lid Cover on top and turn clockwise until it clicks into place.

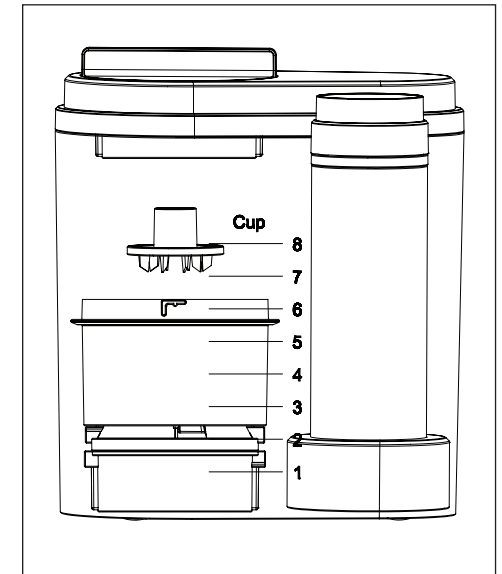


Figure 12

Care & Cleaning

CAUTION: Blades are very sharp; handle with extreme care.

The cutting edge of the blade is on the interior of the Discs. Always use the included Cleaning Brush to clean the Discs and blades, never place fingers in the interior part of the discs.

Never immerse Motor Housing in water or any other liquid. Wipe with a damp cloth and dry thoroughly.

Do not place any parts of the Spiralizer in the dishwasher. Hand wash the following parts in warm soapy water and dry thoroughly:

- Food Grip (Use Cleaning Brush provided to clean this part)
- Discs (Use Cleaning Brush provided to clean these parts)
- Food Chute
- Storage Lid Cover
- Storage Bowl Lid
- Storage Bowl

Recipes

Broccoli Stem and Beef Stir Fry

4 servings

INGREDIENTS

4 broccoli stalks
2 tablespoons vegetable oil
4 cloves garlic, minced
4 coins fresh ginger, minced
4 cups broccoli florets
1 red bell pepper sliced
6 ounces beef sirloin, sliced thin
1/4 cup beef stock
1/4 cup oyster sauce
2 tablespoons hoisin sauce
soy sauce to taste

METHOD

1. Peel broccoli stems if they are woody.
2. Fit Spiralizer with julienne disc and spiralize the broccoli stems; set aside.
3. Heat a large skillet over high heat then add the oil.
4. Add the garlic, ginger, broccoli florets, bell pepper and beef and toss.
5. Cook for 2-3 minutes or until beef is no longer red.
6. Add remaining ingredients as well as the spiralized broccoli stem "pasta".
7. Toss until everything is well coated with the sauce.
8. Garnish as desired and serve hot.

Beginner Zoodles

Serves 4

INGREDIENTS

4 zucchini, peeled if desired
1 tablespoon olive oil
1 tablespoon unsalted butter
4 cloves garlic, chopped
Kosher salt, fresh pepper and chili flakes to taste
1 pound spaghetti, cooked and hot
A block of Parmesan cheese for serving

METHOD

1. Fit Spiralizer with julienne blade.
2. Spiralize the zucchini then set aside.
3. Heat a large skillet over medium-high heat then add the oil and butter.
4. Add garlic, salt, pepper and chili flakes then stir until fragrant.
5. Add zoodles and pasta then stir gently for 2-3 minutes or just until heated through.
6. Grate some Parmesan cheese over the top and serve immediately.

Tip:

If you are new to Zoodles, this is the best way to start because it still has the taste and texture of pasta. As you get used to it and like the taste, gradually reduce the amount of pasta used until you are just using the zucchini noodles or Zoodles.

Collard Spiral Wraps

Makes 4

INGREDIENTS

1 large carrot
6 radishes
1 small beet
2 broccoli stems
1 firm pear, such as Bosc
4 large raw collard leaves, stems trimmed
1 cup store-bought hummus
4 dill pickles, thinly sliced
1/4 cup blue cheese crumbles

METHOD

1. Fit Spiralizer with julienne blade.
2. Spiralize the carrot, radishes, beet, broccoli stems and pear; set aside.
3. Spread each collard leaf with some hummus.
4. Top with the spiralized vegetables and pear, pressing them down into the hummus.
5. Top with pickles and blue cheese.
6. Roll up burrito-fashioned and place seam-side down on serving plate.
7. Garnish as desired and serve.

Cinnamon Sugar Apple Ruffles

Serves 4

INGREDIENTS

8 small apples
2 tablespoons granulated sugar
1 teaspoon ground cinnamon
1/2 teaspoon freeze dried vanilla (optional)
Pinch of kosher salt

METHOD

1. Preheat oven to 275°F.
2. Line 2 sheet pans with parchment then set aside.
3. Fit Spiralizer with narrow ribbon blade.
4. Spiralize the apples and place into a large mixing bowl.
5. Sprinkle over the sugar, cinnamon, vanilla and salt then toss gently with your hands.
6. Loosely pile apples onto sheet pans and try to distribute evenly.
7. Bake for 30-45 minutes or until dry and beginning to brown.
8. Store apple chips airtight for up to 1 week.

Chinois Chicken Salad

Serves 4

INGREDIENTS

2 large carrots
1 daikon radish or 12 radishes
1 head Napa cabbage, julienned
1 bunch green onions, sliced
2 cups leftover chicken, shredded
1 tablespoon dry mustard
2 tablespoons soy sauce
1/4 cup rice wine vinegar
1/4 cup honey
1 teaspoon dark sesame oil
1/2 cup canola oil
Fried wonton strips or chow mein noodles, store-bought for serving

METHOD

1. Fit Spiralizer with julienne blade then spiralize carrots and radishes; place in bowl.
2. Add the cabbage, onions and chicken then toss to combine.
3. In a small bowl, whisk together the mustard, soy sauce, vinegar, honey and sesame oil.
4. Stream in the oil until smooth and emulsified.
5. Pour some of the dressing over the salad and toss to combine.
6. Top with fried wonton strips or chow mein noodles, garnish as desired and serve.

Chicken Parmesan Noodles

Serves 4

INGREDIENTS

4 sweet potatoes
1 small yellow onion
4 chicken breasts
2 tablespoons unsalted butter, melted
Kosher salt, fresh pepper and chili flakes to taste
4 cloves garlic, chopped
4 sage leaves, torn
1/3 cup whole milk
1/2 cup Parmesan cheese, grated

METHOD

1. Preheat oven to 400°F.
2. Grease a 9x13-inch pan then set aside.
3. Fit Spiralizer with narrow ribbon blade then spiralize potatoes and onion.
4. Scatter loosely over the pan then add the chicken.
5. Drizzle with butter then season with salt, pepper and chili flakes.
6. Scatter over the garlic and sage then add milk and Parmesan in an even layer.
7. Bake for 25 minutes or until well browned and thickest part of chicken registers 165°F on a meat thermometer.
8. Garnish as desired and serve.

Chicken and Veggie Tacos

Serves 4

INGREDIENTS

1 large carrot
6 large radishes
1 small red onion
1 small jicama bulb (optional)
1 small wedge firm green cabbage
1/2 cup chicken stock
2 cups leftover meat such as chicken, shredded
Kosher salt and fresh pepper to taste
12 corn or flour tortillas
Salsa, avocado, cilantro, jalapeño, lime wedges, sour cream and cheese for serving

METHOD

1. Fit Spiralizer with julienne disc.
2. Spiralize the carrot, radishes, red onion, jicama and cabbage; keep in separate bowls.
3. Pour chicken stock into a skillet over medium-high heat and add chicken.
4. Season with salt and pepper then simmer until hot; transfer to a serving dish.
5. Set ingredients out so that everyone can build their own tacos as they like them.

Carrot Raisin Salad

Serves 4-6

INGREDIENTS

8 large carrots
1/2 cup dark raisins
1 cup pineapple tidbits
Kosher salt and fresh pepper to taste
1/2 cup mayonnaise
2 tablespoons yellow mustard
1 tablespoon apple cider vinegar
3 tablespoons granulated sugar

METHOD

1. Fit Spiralizer with narrow ribbon blade and spiralize the carrots; place in mixing bowl.
2. Add raisins and pineapple then season with salt and pepper.
3. In a small bowl, whisk together the mayonnaise, mustard, vinegar and sugar.
4. Pour over carrot mixture then stir to combine.
5. Garnish as desired and serve.

Carrot Enchilada Bake

Serves 4

INGREDIENTS

6 large carrots
1 small white onion
4 corn tortillas, torn
1 package (2 ounce size) enchilada seasoning
2 cups shredded leftover chicken
1 cup shredded Monterrey jack cheese
1 can (17 ounce size) enchilada sauce
Chopped cilantro for serving

METHOD

1. Preheat oven to 400°F.
2. Butter an 8x8-inch baking dish then set aside.
3. Fit Spiralizer with julienne disc and spiralize the carrots and onion.
4. Press the carrots and onion down into the baking pan, tearing any carrots that are tall.
5. Scatter over the tortillas, enchilada seasoning, chicken, cheese and sauce.
6. Bake for 25-30 minutes or until brown and bubbly.
7. Garnish with cilantro and serve hot.

California Roll in a Bowl

Makes 4 bowls

INGREDIENTS

2 large carrots
1 English cucumber
1/2 cup crab meat or imitation crab
1 avocado, diced
Hot rice, pickled ginger, soy sauce, wasabi and sesame seeds for serving

METHOD

1. Fit Spiralizer with julienne disc.
2. Spiralize the carrots and cucumber then divide between 4 bowls.
3. Divide the crab and avocado between the bowls.
4. Serve with rice, pickled ginger, soy sauce, wasabi and sesame seeds.

Butternut Squash Nachos

Serves 4

INGREDIENTS

2 small butternut squash, neck only, peeled
2 tablespoons olive oil
Kosher salt and fresh pepper to taste
1 tablespoon taco seasoning
1 bag (9.6 ounce size) hearty sausage crumbles (these are already cooked)
1 1/2 cups Mexican cheese blend
1 bunch green onions, chopped
1 large tomato, diced
1 jalapeño pepper, sliced
1/2 cup sliced black olives
Fresh cilantro for serving

METHOD

1. Preheat oven to 400°F.
2. Cover a sheet pan with parchment paper.
3. Trim butternut squash necks to fit Spiralizer opening.
4. Fit Spiralizer with wide ribbon blade then spiralize the butternut squash.
5. Pile loosely onto sheet pan then drizzle with oil and season with salt, pepper as well as taco seasoning.
6. Bake for 10-15 minutes or until dry and edges are beginning to brown.
7. Scatter remaining ingredients, except cilantro, over squash ribbons.
8. Bake for an additional 10 minutes to melt the cheese and heat ingredients through.
9. Scatter with cilantro before serving.

Bikini Bolognese

Serves 4-6

INGREDIENTS

1 cup chicken stock
6 cloves garlic, chopped
1/2 cup chopped yellow onion
1/2 cup chopped celery
1/2 cup chopped carrot
Kosher salt and fresh pepper to taste
1 can (28 ounce size) diced tomatoes
1 can (6 ounce size) tomato paste
1 branch fresh rosemary
6 large zucchini, peeled if desired

METHOD

1. Preheat a large saucepan over medium heat.
2. Add the stock, garlic, onion, celery and garlic then simmer for 10 minutes to soften.
3. Add remaining ingredients, except zucchini, and simmer for an additional 10 minutes.
4. Fit Spiralizer with julienne disc then spiralize the zucchini.
5. Place zucchini into a microwave-safe bowl then season with salt.
6. Microwave for 5 minutes or until hot and steamy.
7. Serve sauce over zucchini pasta.
8. Garnish as desired and serve.

Basic Potato “Pasta”

Serves 4

INGREDIENTS

8 medium Yukon Gold or Russet potatoes
Kosher salt to taste
Olive oil to taste

METHOD

1. Bring an 8-quart stockpot of water to a boil and season with salt.
2. Fit Spiralizer with julienne disc then spiralize the potatoes.
3. Rinse potatoes immediately under cold water to remove surface starch.
4. Drop potatoes into boiling water and cook for 30 seconds to 1 minute until al dente then immediately remove from water.
5. Drizzle with oil then toss very gently to coat.
6. Garnish as desired and serve immediately.

Baked Curly Fries

Serves 4

INGREDIENTS

6 Yukon Gold potatoes
2 tablespoons vegetable oil
Kosher salt and fresh pepper to taste
1 teaspoon onion powder
1 teaspoon paprika
3 tablespoons grated Parmesan cheese

METHOD

1. Preheat oven to 375°F.
2. Apply nonstick cooking spray to a sheet pan.
3. Fit Spiralizer with narrow ribbon blade then spiralize the potatoes.
4. Place potatoes on the sheet pan then drizzle with oil.
5. Stir together the salt, pepper, onion powder, paprika and cheese.
6. Sprinkle mixture evenly over potatoes.
7. Bake for 15-18 minutes or until browned but not crispy.
8. Remove from oven, garnish as desired and serve hot.

Apple Ambrosia Salad

Serves 4

INGREDIENTS

4 small apples such as Honey Crisp
1/4 cup toasted coconut
1 can (8 ounce size) mandarin oranges, drained
1 can (10 ounce size) pineapple tidbits, drained
1/4 cup maraschino cherries, thoroughly drained
1/2 cup mini marshmallows
1/3 cup sour cream
2 tablespoons granulated sugar
1 tablespoon lemon juice

METHOD

1. Fit Spiralizer with narrow ribbon disc then spiralize apples and place into a mixing bowl.
2. Add remaining ingredients, stir to combine then place into a serving bowl.
3. Garnish as desired and serve.

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 CANADA 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 (province) to state (province).

Proof of purchase required to validate the warranty.

Shipping and handling charges may apply.