

### IMPORTANT NOTICE

If you have any problems with this unit,  
contact Consumer Relations for service  
PHONE: 1-800-275-8273.

Please read operating instructions  
before using this product.

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



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Model BMSD15SS Printed in China REV 2.0

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WOLFGANG

PUCK

Slicer /  
Shredder  
Attachment  
(For use with  
Stand Mixer  
model BMSD0015)



# 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 cord, plug, or mixer body in water or other liquids.
- 3 Close supervision is necessary when any appliance is used by or near children.
- 4 Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- 5 Remove beaters and other attachments from mixer before washing.
- 6 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.
- 7 The use of accessory attachments not recommended or sold by W.P. Appliances, Inc. for use with this model may cause fire, electric shock or injury.
- 8 Avoid contacting moving parts. Keep hands, hair, and clothing, as well as spatulas and other utensils, away from beaters during operation to reduce risk of injury to persons, and/or damage to mixer.
- 9 Keep fingers out of discharge opening.
- 10 Blades are very sharp, handle carefully.
- 11 Never feed food by hand. Always use the food pusher.
- 12 Do not use outdoors.
- 13 Do not let cord hang over edge of table or counter. Do not let cord contact hot surfaces, including stove.
- 14 Do not place on or near a hot gas or electric burner, or in a heated oven.
- 15 Check that control is off before plugging cord into wall outlet. To disconnect, turn control to OFF, then grasp the plug and remove it from the outlet, never yank the cord to remove the plug.
- 16 Do not use appliance for other than intended purpose.

**SAVE THESE INSTRUCTIONS**

# Before Your First Use

Carefully unpack the attachment and remove all packaging materials. To remove any dust that may have accumulated during packaging, disassemble the unit and wash all parts in warm soapy water and dry thoroughly.

## Warning

**Avoid serious injury! Unit operates with rotating blades. Always use food pusher. Never put your fingers in the food chute while the unit is plugged in.**

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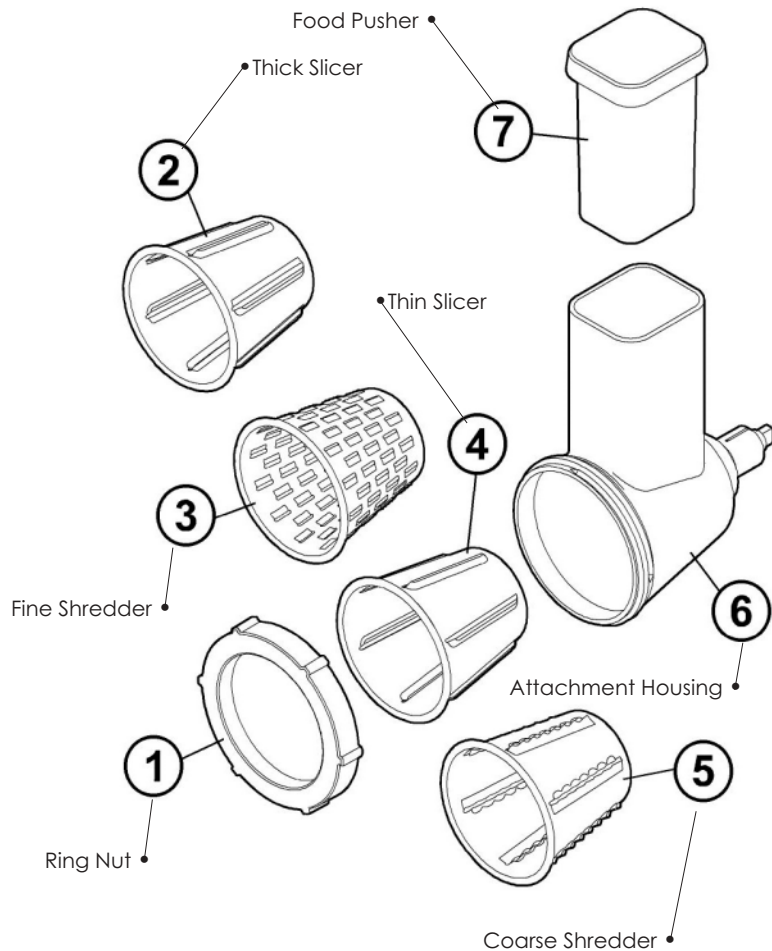
**Wolfgang Puck,** owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh

California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Granita, Vert and Trattoria del Lupo. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

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Above Photo/Cover Photo Credit Alex Berliner - Berliner Studio

# Know Your Slicer / Shredder



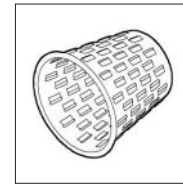
# Using Your Slicer / Shredder

**Fitting the Slicer / Shredder to the Mixer.** To fit the Slicer / Shredder to the Mixer, remove the Front Power Hub Cover of your stand mixer. Then slide the assembled Slicer / Shredder attachment into the outlet turning it slightly so that the shaft engages in the socket with pin located in the hole. Release the catch to lock.

**To Use.**

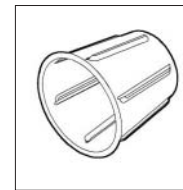
- 1 Place a bowl large enough to catch the ingredients to be processed under the slicer / shredder
- 2 To use the slicer/shredder, lift the food pusher and place food in the food chute. Turn to speed 4 and push down on food pusher.

**Cones and Their Uses.**



**Fine Shredder:** Finely shreds hard and crisp vegetables, such as carrots, beets, turnips, potatoes, celery, nuts, firm cold cheese, coconut and dry bread.

**Course Shredder:** Coarsely shreds carrots, celery, onions, fruits, nuts or chocolate. Potatoes can be shredded for shoestrings or hash browns.



**Thick Slicer:** Gives a thick slice for firm foods. Perfect for vegetables that are to be steamed, fried, scalloped or creamed.

**Thin Slicer:** Thinly slices vegetables for cole slaw, potato chips, sauerkraut, bread and butter pickles, sliced cucumbers, radishes, celery and nuts.

**To Change Cones.** Unscrew ring nut. In order to avoid injury, use a towel or protective gloves to grip the cone, and slightly turn counterclockwise to loosen from driveshaft and take out. Insert desired cone, and turn cone clockwise to make sure cone is positively located onto driveshaft. Refit ring nut.

# Care & Cleaning

The Slicer/Shredder housing and cones are dishwasher safe. Some foods such as carrots may stain the housing. These stains may be removed by using one of the following methods:

- 1 Place in dishwasher and use cycle for normally soiled dishes.
- 2 Rub a small amount of oil or shortening over the stains, wash in warm sudsy water and rinse.

# Braised Sweet and Sour Cabbage

Serves 4

## INGREDIENTS

1/4 cup peanut or vegetable oil  
1 medium red onion – peeled and halved  
1 cup light brown sugar  
2 large Granny Smith apples – cored and halved  
1/2 cup red wine vinegar  
2 cups red wine  
2 cups orange juice  
1 stick cinnamon  
1 teaspoon ground ginger  
Salt  
Freshly ground pepper  
4 pounds red cabbage – cored and cut into wedges

## METHOD

- 1 Preheat oven to 350 degrees F
- 2 Assemble and attach the slicer/shredder attachment with the thicker slicing cone.
- 3 Proceed to slice the onion, apples and cabbage.
- 4 Heat a heavy casserole over medium- high heat. Add the oil and the red onion and sauté until the onion turns translucent, about 3 minutes. Sprinkle in the brown sugar and continue sautéing, stirring frequently, until the onion starts to caramelize, about 5 minutes.
- 5 Add the apples, pour in the red wine vinegar, and stir and scrape with a wooden spoon to deglaze the pan. Add the red wine, orange juice, Cinnamon stick, ginger, and salt and pepper to taste. Bring liquid to a boil, reduce heat, and simmer for 5 minutes.
- 6 Stir in the cabbage and cook for about 10 minutes on top of the stove. Cover the casserole with its lid or aluminum foil, transfer to the oven, and continue cooking until the cabbage is tender, about 45 minutes.
- 7 Remove the casserole from oven, remove and discard the Cinnamon stick, taste the cabbage, and adjust the seasoning if necessary.

*Recipe courtesy Debra Murray (Wolfgang Puck HSN Guest Host)*

# French Onion Soup

Serves 8

## INGREDIENTS

6 medium sweet onions – peeled  
4 tablespoons extra virgin olive oil  
1/4 teaspoon salt  
1/4 teaspoon fresh ground pepper  
1/4 teaspoon mustard seeds – crushed  
3 tablespoons extra dry white vermouth  
6 cups beef stock  
1 small bay leaf  
1/4 pound Swiss or gruyere cheese  
8 slices French bread – toasted

## METHOD

- 1 Attach the slicer/shredder attachment to the stand mixer. First with the thinner slicing cone attached, slice all the onions. Then remove the slicing cone and add the fine grating cone and continue to grate the cheese. Both being done on speed 5.
- 2 In a stock pot or Dutch oven, heat the oil.
- 3 Add the onions to the oil, cook until translucent.
- 4 Add the seasonings to onions and continue to sauté until golden brown.
- 5 Add the wine to the onions and with a wooden spoon or spatula, carefully scrape the bottom of the pot to get every little bit up.
- 6 Add the stock and bay leaf to pot and simmer for 20 minutes with out a lid.
- 7 In the mean time toast the French bread slices. Put the toasted slice in oven safe soup bowls or cups.
- 8 Turn on the broiler. Place bowls or cups onto baking tray.
- 9 Ladle soup into bowls, sprinkle evening with the cheese.
- 10 Place the tray of soup approx 4 inches from broiler into oven. Cook until cheese is brown and bubbly. Remove from oven, be extremely careful when serving.

*Recipe courtesy Debra Murray (Wolfgang Puck HSN Guest Host)*

# Gratineed Potatoes

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Serves 6 - 8

## INGREDIENTS

12 medium potatoes – peeled  
3 cups heavy cream  
3 cloves garlic – 2 of the cloves minced  
1 teaspoon salt  
1/2 teaspoon freshly ground pepper  
6 tablespoons Crème Fraiche (or you may substitute sour cream)  
6 tablespoons grated Swiss cheese

## METHOD

- 1 Preheat oven to 325 degrees F.
- 2 Prepare a casserole by spraying with non stick spray, and prepare a larger pan for the casserole to fit into, half filled with hot water.
- 3 Assemble and attach slicer/shredder attachment to stand mixer using the thicker slicing cone.
- 4 Slice the potatoes while stand mixer is on speed 3.
- 5 Toss the potatoes with cream, minced garlic and salt and pepper. Place in prepared casserole and bain marie.
- 6 Place bain marie into oven and bake till tender 1-1 1/2 hours. Remove from oven.
- 7 Assemble the fine shredder cone to stand mixer and grate the Swiss cheese.
- 8 Preheat oven to 450 degrees F.
- 9 Rub a large gratin dish or pan with remaining clove of garlic and spread with 4 tablespoons of creme fraiche.
- 10 Pour in half the potatoes. Spread with remaining creme fraiche, and sprinkle top with grated Swiss cheese.
- 11 Bake in a bain marie (Larger oven safe container half filled with hot water) for 15 minutes or untill golden brown.

*Recipe courtesy Wolfgang Puck "Modern French Cooking for the American Kitchen"*

# Vegetable Chips

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Serves 4

## INGREDIENTS

1 pound parsnips – peeled and trimmed  
1 pound carrots – peeled and trimmed  
1 pound beets – peeled and trimmed  
1/2 pound baking potato – scrubbed not peeled  
1/2 pound onion  
Peanut oil for frying  
1/2 cup all-purpose flour  
Salt & freshly ground pepper – for sprinkling after frying

## METHOD

- 1 Assemble and attach slicer/shredder attachment to stand mixer using the thin slicing cone.
- 2 Place each vegetable, one at a time through feed tube, with beet being last. Turning the mixer to speed 5, proceed to slice all the vegetables.
- 3 Keep the beets and potatoes in separate bowls of cold water and cover. In a deep fryer, or a large pot, bring peanut oil to 325-350 degrees. Starting with parsnips, drop a few at a time into the hot oil. Cook until lightly browned on both sides, 1 -2 minutes. Quickly remove from oil using a slotted spoon or turner, drain on a clean paper towel. Quickly sprinkle lightly with salt and pepper.
- 4 Repeat with the carrots, potatoes and beets.
- 5 Place the flour in a bowl or large dish. Dredge the onions in the flour, shaking off the extra flour. Fry and drain as above a few at a time. Season with salt and pepper. Serve warm or at room temperature, a few of each vegetable for each serving.

*Recipe courtesy Wolfgang "Adventures in the Kitchen"*



