

WFP16SCD DEMO KIT

WARING'S CULINARY INNOVATION CHEF
JULIA DeCIANTIS



HUMMUS, AREPAS, AND WHIPPED CREAM DEMOS

HUMMUS

Normally you need to remove the chickpea skins to get ultra smooth and fluffy hummus. Not with the WFP16!

1. Add to batch bowl (regular setup with S-blade):
 - 3 cans chickpeas, drained
 - 3 cloves peeled garlic
2. Turn machine ON and run until smooth.
3. Once smooth, stream in through chute:
 - 1 cup tahini
 - ½ - ¾ cup lemon juice, to taste
 - ¼ cup olive oil
 - 1½ tsp. salt, more to taste
4. Process until completely smooth. If too thick, add a bit more lemon, oil, or tahini.
5. Taste and adjust seasoning, but the **consistency is what matters most!**

WHIPPED CREAM → BUTTER

Marvel at how quick and easy this is, with zero splashing and no need to pull out the stand mixer.

TO WHIP CREAM

1. Make sure rubber gasket is properly inserted into lid. Place whipping disc into batch bowl and press down until it clicks. (See Demo Tips.)
2. Add 1 qt cold heavy cream into batch bowl; affix lid. **TIP:** Don't try to whip more than 6 cups (1.5 qt) at a time
3. Turn machine ON. Let run 2 min or less, until cream is whipped to stiff peaks.

TO TURN WHIPPED CREAM INTO BUTTER

1. Keep machine running. Continue whipping until the mixture separates into clumps of yellow butterfat and a milky liquid, which is buttermilk.
2. Lift out the solids = butter! You can knead it together and rinse off the buttermilk residue if you like, but you can also just salt it and serve right away.

AREPAS

This is a simple dough that gets very thick once the cornmeal soaks up the water. Normally this will put strain on the motor and it will slow down and overheat. Not the WFP16!

1. Add to batch bowl (regular setup with S-blade):
 - 2½ cups lukewarm water
 - 1 teaspoon salt
2. Turn machine ON.
3. While running, stream in through large chute:
 - 2 cups precooked white cornmeal (such as P.A.N.)
4. Let machine run until dough is thick and uniform, 2-3 min.
5. Sometimes I end the demo here, but if you'd like to cook the arepas:
 - Scoop out eight 2" diameter balls of dough, and flatten each into a ¾" thick patty.
 - Heat ¼ cup neutral oil in a large skillet over medium heat; fry arepas in batches until golden brown, 4-5 minutes per side.
 - Transfer cooked arepas to a paper towel-lined plate to drain until cool enough to handle, then slice each arepa horizontally with a thin serrated knife to form a pita-like pocket.
 - Stuff with fillings, such as chicken and cheese.

MORE SIMPLE DEMO IDEAS

- Cole slaw – shows off shredding/slicing discs. Shred carrot on large holes. Slice cabbage on smallest width of adjustable slicing disc. Add mayo, vinegar, salt, and mustard to taste.
- Mayonnaise – shows off streaming hole in pusher.



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DEMO TIPS

ALWAYS CHECK THE RUBBER GASKET

Make sure the rubber gasket is properly installed in the lid to avoid leaks. It often gets inserted upside down after someone has removed it for cleaning. You'll know if it has been improperly installed because the batch bowl will immediately start leaking when you run it with liquid.



DON'T FORGET THE PULSE BUTTON

When dicing, shredding, or slicing, use the PULSE button. This works better than feeding food into the chute as it is running continuously. This works with the batch bowl or continuous feed chute, and with any blade.

Load the chute with food, such as a few carrots, while the machine is off. While pressing the food down with the pusher, press the PULSE button until the food is through.

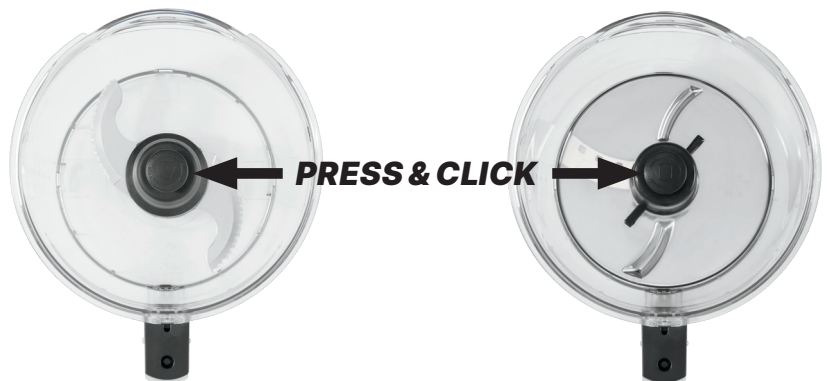
NOTE: Make sure to press down hard on the pusher. This helps avoid big chunks of food getting stuck underneath the lid.



MAKE SURE IT CLICKS!

Always make sure the S-blade and whipping disc click into the locked position in the batch bowl. They will make a soft click when you push down on them.

NOTE: The food processor will still run if the blade or disc is not clicked in, but the bowl won't hold its LiquiLock® seal. The blade or disc could fall out if you tip the bowl to pour.



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WHAT WE LOVE ABOUT IT!

4-QUART LIQUILOCK® SEAL SYSTEM COMBINATION BOWL CUTTER MIXER AND CONTINUOUS-FEED FOOD PROCESSOR WITH DICING

- ✓ 4-quart, virtually unbreakable, scratch-resistant polycarbonate batch bowl
- ✓ LiquiLock® Seal System prevents leaks, splashes, and spills
- ✓ 2 HP commercial motor with thermal overload protection
- ✓ Crushes dense, resistant foods like nut pastes, doughs, and thick purées with ease
- ✓ Emulsion hole in small pusher – amazing feature that saves time in 2 ways:
 - You don't need to stand at machine pouring, so you can do something else while it runs.
 - Your emulsification will be less likely to break and require you to start over.
- ✓ Continuous feed setup for high volume
- ✓ Adjustable slicing disc features 16 discs in one (1mm – 6mm)
- ✓ Double-sided shredding disc
- ✓ Whipping disc makes whipped cream in less than 1 minute
- ✓ S-blade locks in place, so it doesn't fall out when you pour
- ✓ Warranty: 5 year motor; 2 year parts; 7 years labor
- ✓ Parts are dishwasher safe except for die-cast dicing grid



THE COMPETITION

- ✗ Cannot remove gasket to sanitize
- ✗ S-blade doesn't lock in place, so you need 3 hands if you're trying to scrape out only half of your product
- ✗ Can only fill batch bowl 30%-50% with liquid
- ✗ No LiquiLock®
- ✗ Cannot see through the batch bowl
- ✗ Slicing and dicing discs are expensive and all sold separately
- ✗ No whipping disc
- ✗ No reversible shredding disc



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DISC USE CASES AND DICING ASSEMBLY

USE PULSE BUTTON FOR ALL
APPLICATIONS EXCEPT WHIPPING



SLICING DISC
WFP16S10 (any width):
carrot, potato, cucumber



SHREDDING DISC
WFP16S12A (big holes):
carrot, potato, zucchini,
cucumber



JULIENNE DISC, 8MM
WFP16S24:
potato

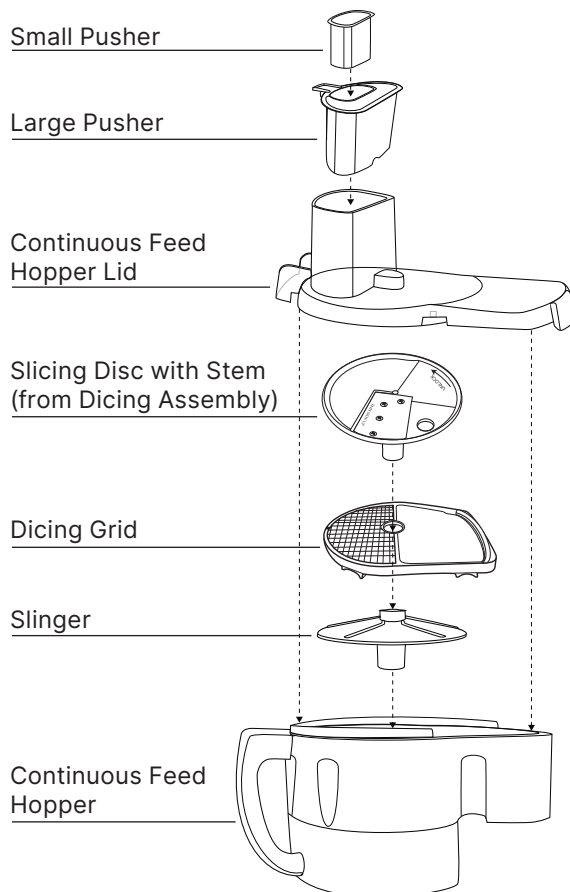


WHIPPING DISC
WFP16S11:
heavy cream
(no more than 6 cups)



DICING ASSEMBLY
WFP16S26:
zucchini, onion, potato

FULL ASSEMBLY TO USE DICING GRID



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