

Cuisinart® INSTRUCTION AND RECIPE BOOKLET



Classic Drink Mixer

CDM-100G

For your safety and continued enjoyment of this product, always read the Instruction Book carefully before using.

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IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS.**
2. To protect against risk of electrical hazards, do not immerse the Cuisinart® Classic Drink Mixer in water or other liquids.
3. Close supervision is necessary when any appliance is used by or near children or individuals with certain disabilities.
4. Unplug from outlet when not in use and before cleaning the outside of the unit.
5. Avoid contact with moving parts.
6. Do not operate the Cuisinart® Classic Drink Mixer or any other electrical equipment with a damaged cord or plug, or after the unit malfunctions, or is dropped or damaged in any manner. Return it to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of attachments not recommended or sold by Cuisinart may cause fire, electric shock, or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Keep hands and utensils out of container to reduce the risk of injury to persons or damage to the mixer.
11. Never add ingredients to container while motor is running.

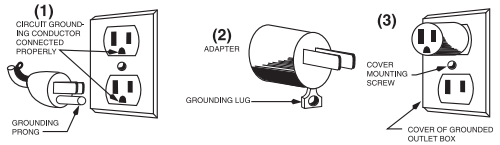
12. Container must be properly in place before starting the motor.
13. Put this list in a safe place; do not discard.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

GROUNDING INSTRUCTIONS

For your protection, Cuisinart® Classic Drink Mixers are equipped with a 3-conductor cord that has a molded 3-prong grounding-type



plug, and should be used in combination with a properly connected grounding-type outlet as shown in Figure 1. If a grounding-type outlet is not available, an adapter, shown in Figure 2, may be obtained so that a 2-slot wall outlet can be used with a 3-prong plug.

Referring to Figure 3, the adapter must be grounded by attaching its grounding lug under the screw of the outlet cover plate. **CAUTION:** Before using an adapter, it must be determined that the outlet cover plate screw is properly grounded. If in doubt, consult a licensed electrician. Never use an adapter unless you are sure it is properly grounded.

Note: Use of an adapter is not permitted in Canada.

This appliance is for 120 volts only and should not be used with a converter.

IMPORTANT: Always unplug the Cuisinart® Classic Drink Mixer from outlet when assembling and disassembling.

HOW TO USE YOUR DRINK MIXER

1. Clean the drink mixer thoroughly before initial use.
2. Use the control switch to turn the unit off (O) or to select either low (I) or high (II) speed. Always set the control switch to off (O) before plugging in the mixer.
3. Plug the drink mixer into a properly grounded outlet.
4. Put recipe ingredients into the mixing cup. (Do not fill beyond the top fill mark on the side of the mixing cup, which represents 1¾ cups [420 ml]). This will help to prevent the mixture from splashing out during mixing.
5. Attach the mixing cup to the drink mixer by sliding the lip of the mixing cup up under the cup holder and setting the bottom edge of the mixing cup on the cup rest.
6. Operate the drink mixer only when the mixing cup is attached.
7. Set the control switch to low speed and mix for 3 seconds. If your recipe requires high speed, switch to high speed after mixing 3 seconds on low speed; otherwise, continue on low speed until finished.
8. When mixing is complete, always set the control switch to off (O) before removing the mixing cup.

Operating Cycle: 3 min. ON / 1 min. OFF

CLEANING

1. Not for water jet cleaning.
2. Clean the drink mixer before initial use, and immediately after each use.
3. Clean the spindle, agitator, and mixing cup by filling the mixing cup to the top fill mark with warm, soapy water. Attach the mixing cup to the drink mixer and run it on low speed for about 30 seconds. Turn the unit off (O), empty the mixing cup, and repeat with rinse water. Turn the unit off (O) again, empty the mixing cup, and allow it to dry.
4. Unplug the drink mixer before cleaning the outside of the unit.
5. Clean the outside of the unit by using a cloth moistened with a mild soap and water solution.

Rinse the cloth and wipe the unit again. Prevent liquid from running into the housing by wringing all excess moisture from the cloth before using it. Wipe the housing dry after rinsing. **Do not immerse the unit in water or any other liquids.**

MAINTENANCE

MOTOR: The motor requires no greasing or oiling. Sealed-in lubrication gives the unit lifetime, smooth operation.

HELPFUL HINTS

1. Always be sure the control switch is in the off (O) position before plugging in the drink mixer and before removing the mixing cup when mixing has been completed.
2. For best mixing results, add wet recipe ingredients to the mixing cup before dry recipe ingredients.
3. The mixing times of beverages containing ice cream-type ingredients will vary according to the hardness of the ingredients. Softer ingredients work better.
4. If your recipe calls for ice, use only crushed ice in the drink mixer.
5. Do not mix hot ingredients with your drink mixer.
6. Operate the drink mixer only when the cup is attached.
7. In general, start mixing on low speed for about 3 seconds. Finish mixing on low speed if all your ingredients are liquid, to avoid splashing. If your recipe includes solid ingredients (ice cream, powdered milk, etc.) or if you need to whip cream or aerate eggs, switch to high speed after the first 3 seconds of mixing on low speed, and continue on high speed until mixing is completed.

PARTS AND FEATURES

- A. Control Switch
- B. Cup Holder
- C. Spindle
- D. Mixing Disc
- E. Cup Rest
- F. Die-Cast Base
- G. Non-Slip Rubber Feet
- H. Mixing Cup



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RECIPES

Health Cocktail

SWEET IRON

Makes 1 serving

- 6 ounces reduced-fat cold milk**
- ½ cup soft vanilla ice cream**
- 2 tablespoons unsulphured molasses**

Combine in mixing cup. Mix on low speed for 3 seconds and high speed for 45 seconds.

Nutritional information per serving:

*Calories 314 (29% from fat) • carb. 49g • pro. 8g • fat 10g
chol. 42mg • sod. 1580mg • calc. 414mg • fiber 0g*

Breakfast Drinks and Entrées

BREAKFAST SHAKE

Makes 1 serving

- ½ cup orange juice**
- 1 cup fat-free vanilla yogurt**

Combine in mixing cup. Mix on low speed for 3 seconds and high speed for 1 minute. Makes a generous-size breakfast.

Nutritional information per serving:

*Calories 250 (11% from fat) • carb. 44g • pro. 12g • fat 3g
chol. 11mg sod. 150mg • calc. 402mg • fiber 0g*

PANCAKES

Makes 6 servings

- 1 egg**
- 1 tablespoon vegetable oil**
- ¾ cup reduced-fat milk**
- ¾ cup pancake mix**

Put ingredients in mixing cup. Mix on low speed for 3 seconds and high speed for 30 seconds. Turn off and scrape sides of cup with a spatula, if necessary. Mix again until well blended. Cook on preheated greased or nonstick griddle or fry pan. Makes six 6-inch (or twelve 3-inch) pancakes. Serve with syrup, jam, jelly or stewed fruit.

Nutritional information per serving (1 pancake):

*Calories 152 (11% from fat) • carb. 44g • pro. 12g • fat 3g
• chol. 11mg • sod. 151mg • calc. 402mg • fiber 0g*

PLAIN OMELETTE

Makes 2 servings

- 4 eggs**
- 2 tablespoons milk**
- 1 tablespoon butter**
- Salt and pepper to taste**
(see note below)

Place all ingredients except butter in mixing cup. Mix on low speed for 3 seconds and high speed for 30 seconds or until well mixed. Melt butter in a 6-inch omelette pan on medium-high heat until butter bubbles. Then add egg mixture and cook, pushing edges back with a spatula as they set to let the uncooked portion run down to pan's

surface. When mixture is set, but still moist, spoon on one of the fillings shown below, fold over, and serve, or serve plain.

For flavoring and fillings to give variety, try one of these, or combine them to your taste:

- Jellies, jams or cooked fruits, fresh or canned
- Cheeses: shredded, sliced, cottage or cream
- Cooked sausage, bacon, ham or fish
- Sautéed onions, peppers, mushrooms, tomatoes or celery

NOTE: Add a quarter teaspoon of basil, oregano, tarragon or marjoram to your eggs, and give a new, exciting taste to your omelette.

Nutritional information per serving:

*Calories 240 (75% from fat) • carb. 2g • pro. 13g • fat 20g
chol. 431mg • sod. 473mg • calc. 70mg • fiber 0g*

Shakes

BANANA SHAKE

Makes 1 serving

- 1 ripe banana, mashed**
- ½ cup vanilla ice cream**
- 1 cup reduced-fat milk**

Combine in mixing cup. Mix on low speed for 3 seconds and high speed for 1 minute.

Nutritional information per serving:

*Calories 361 (30% from fat) • carb. 54g • pro. 12g • fat 12g
chol. 48mg • sod. 181mg • calc. 391mg • fiber 2g*

ORANGE FROSTY

Makes 1 serving

- 1 cup orange juice**
- ½ cup vanilla ice cream**

Combine in mixing cup. Mix on low speed for 3 seconds and high speed for 1 minute.

Nutritional information per serving:

*Calories 246 (27% from fat) • carb. 42g • pro. 4g • fat 8g
chol. 30mg • sod. 61mg • calc. 115mg • fiber 1g*

BASIC SHAKE

Makes 1 serving

- ¾ cup ice cream**
- 1 cup reduced-fat milk**
- 1 tablespoon syrup (flavor of choice)**

Combine in mixing cup. Mix on low speed for 3 seconds and high speed for 1 minute.

Variation: Use sherbet instead of ice cream.

Nutritional information per serving:

*Calories 349 (36% from fat) • carb. 45g • pro. 12g • fat 14g
chol. 58mg • sod. 211mg • calc. 413mg • fiber 0g*

COFFEE FROSTY

Makes 1 serving

- ½ cup strong, cold coffee**
- 2 tablespoons coffee syrup**
- ¾ cup coffee or chocolate ice cream**

Combine in mixing cup. Mix on low speed for 3 seconds and high speed for 1 minute.

Nutritional information per serving:

*Calories 259 (32% from fat) • carb. 42g • pro. 4g • fat 10g
chol. 30mg • sod. 69mg • calc. 97mg • fiber 0g*

ESKIMO PIE

Makes 1 serving

- 1 cup chocolate chip ice cream**
- ½ ounce coffee-flavored liqueur**
- ¼ cup chocolate milk**

Combine in mixing cup. Mix on low speed for 3 seconds and high speed for 30 seconds to 1 minute, or until you have a chunky, but drinkable mixture.

Nutritional information per serving:

*Calories 383 (36% from fat) • carb. 49g • pro. 7g • fat 16g
chol. 49mg • sod. 139mg • calc. 215mg • fiber 1g*

MOCHA MADNESS

Makes 1 serving

- 1 cup frozen chocolate yogurt**
- ½ cup hot coffee, sweetened to taste**

Combine in mixing cup. Mix on low speed for 3 seconds and high speed for 30 seconds to 1 minute, until smooth.

Nutritional information per serving:

*Calories 286 (26% from fat) • carb. 42g • pro. 6g • fat 9g
chol. 7mg • sod. 145mg • calc. 214mg • fiber 0g*

Dessert Topping

NOTE: Creams mixed in the drink mixer will not become quite as stiff as those whipped by other methods.

SOFTLY WHIPPED CREAM

Makes 8 servings

- 1 cup heavy cream**
- 1 teaspoon vanilla**
- 2 tablespoons confectioners' sugar**

Place all ingredients in mixing cup. Mix on low speed for 5 seconds and high speed for about 30 seconds, or until cream holds its shape.

Nutritional information per serving (2 tablespoons):

*Calories 48 (88% from fat) • carb. 1g • pro. 0g • fat 5g
chol. 18mg • sod. 5mg • calc. 9mg • fiber 0g*

WHIPPED FRUIT CREAM

Makes 8 servings

- 1 cup heavy cream**
- 2 tablespoons fruit preserves**

Place all ingredients in mixing cup. Mix on low speed for 5 seconds and high speed for about 30 seconds, or until cream holds its shape.

Nutritional information per serving (2 tablespoons):

*Calories 48 (88% from fat) • carb. 1g • pro. 0g • fat 5g
chol. 18mg • sod. 5mg • calc. 9mg • fiber 0g*

Bar Drinks

GRASSHOPPER

Makes 2 servings

- 3 ounces crème de menthe**
- 3 ounces white crème de cacao**
- 3 ounces heavy cream**

Combine in mixing cup and mix on low speed for 30 seconds. Serve over cracked ice.

Nutritional information per serving:

*Calories 435 (32% from fat) • carb. 33g • pro. 1g • fat 16g
chol. 58mg • sod. 22mg • calc. 28mg • fiber 0g*

BRANDY ALEXANDER

Makes 2 servings

- 3 ounces brandy**
- 3 ounces heavy cream**
- 3 ounces crème de cacao**

Combine in mixing cup and mix on low speed for 30 seconds. Serve over cracked ice.

Nutritional information per serving:

*Calories 432 (33% from fat) • carb. 22g • pro. 1g • fat 16g
chol. 58mg • sod. 19mg • calc. 27mg • fiber 0g*

SUNNY SUNSHINE

Makes 2 servings

- 1 cup orange juice**
- 2 ounces vodka**
- 1 ounce any orange-flavored liqueur**

Combine in mixing cup and mix on low speed for 30 seconds. Serve over cracked ice.

Nutritional information per serving:

*Calories 186 (1% from fat) • carb. 19g • pro. 1g • fat 0g
chol. 0mg • sod. 2mg • calc. 14mg • fiber 0g*

Limited Three-Year Warranty (U.S. and Canada ONLY)

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Classic Drink Mixer that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Classic Drink Mixer will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase. We recommend that you visit our website, www.cuisinart.com for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

If your Cuisinart® Classic Drink Mixer should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number 1-800-726-0190 for additional information from our Consumer Service Representatives, or send the defective product to Consumer Service at Cuisinart, 7475 North Glen Harbor Blvd., Glendale, AZ 85307.

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product.

Please pay by check or money order made payable to Cuisinart (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

NOTE: For added protection and secure handling of any Cuisinart product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty. Please be sure to include your return address, daytime phone number, description of the product defect, product model number (located on bottom of

product), original date of purchase, and any other information pertinent to the product's return.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type.

The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair, or if necessary, replacement, by calling our Consumer Service Center toll-free at 1-800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such products under warranty.

BEFORE RETURNING YOUR CUISINART PRODUCT

If you are experiencing problems with your Cuisinart product, we suggest that you call our Cuisinart Service Center at 1-800-726-0190 before returning the product for service. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

Your Cuisinart® Classic Drink Mixer has been manufactured to the strictest specifications and has been designed for use only in 120-volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as by use with accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any

damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

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