

# Cuisinart® INSTRUCTION AND RECIPE BOOKLET



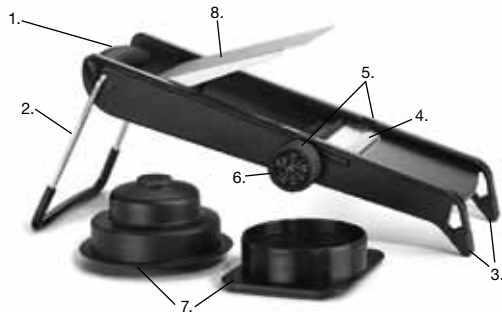
Cuisinart® Mandoline

CTG-00-MAN01

The Cuisinart® Mandoline is the perfect tool for preparing many culinary delights. It is designed to cut and slice food safely and easily, with a food guide and holder assembly and a variety of stainless steel blades. Precision cutting performance and user-friendly features give our mandoline an edge in more ways than one! With four cutting options and a simple rotary control knob to adjust slice thickness, you may find yourself using your Cuisinart® Mandoline every day.

## FEATURES

1. Soft-grip handle for comfortable hold
2. Collapsible stand for easy storage
3. Nonslip feet to hold mandoline in place
4. Reversible straight edge/crinkle cut blade and fine and thick julienne blades
5. Safe blade storage prevents injuries from exposed sharp edges
  - Straight/Crinkle Cut blade stores in case
  - Turning control dial to SAFE setting safely stores julienne blades under runway
6. Control knob adjusts slice thickness from 1/8" to 3/8"
7. Food guide and holder assembly with built-in spring-load food pusher that lowers food into cutting position
8. Stainless steel cutting runway – grooved to help guide food onto blade



## SAVE THESE INSTRUCTIONS

## CAUTION

### SPECIAL INSTRUCTIONS

- The Cuisinart® Mandoline's stainless steel blades are extremely sharp. **Please handle with care.** Keep fingers and hands away from blades when using, cleaning, assembling or reassembling unit.
- **ALWAYS** use food holder to guide food properly into the cutting blade and to prevent injuries.
- **Never use your hands instead of the food holder** to guide food.
- Prongs and pins are very sharp; always use caution when placing food onto or removing it from food holder.
- Always store straight blade in case and set control knob to the SAFE position to lower julienne blades for safe storage.
- **Keep this product and its components away from children.**

## PARTS

This package contains a Cuisinart® Mandoline and the following components:

1. Mandoline Body
2. Food Guide and Holder Assembly
3. Straight Edge/Crinkle Cut Blade
4. Fine and Thick Julienne Drum/Slicing Thickness Adjuster
5. Straight Edge/Crinkle Cut Blade Storage Case

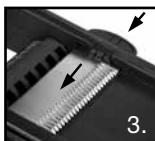
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## OPERATING INSTRUCTIONS

1. Before first use, wash body of mandoline and all components by hand or on top shelf of dishwasher.
2. Unfold stand to raise unit.

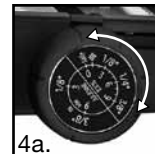
3. Insert straight edge/crinkle cut blade into opening on side of mandoline; it will snap into place. **NOTE:** Be sure desired cutting edge is facing the top of mandoline, toward the handle.



4. Use control knob to:

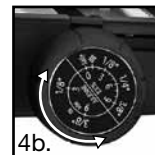
- a. Adjust slice thickness

- With control knob in SAFE position, turn counterclockwise to select from 1/8" to 3/8" slice. **NOTE:** Turning the knob past the 3/8" slice thickness mark will expose the thick julienne blade. To lower blade, push in the control knob and turn clockwise.



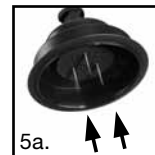
- b. Select julienne blades

- With control knob in SAFE position, turn clockwise to expose fine julienne blade. Press in and turn clockwise once more to expose thick julienne blade. **NOTE:** To return to slice thickness settings, push in the control knob and turn clockwise to lower julienne blade.

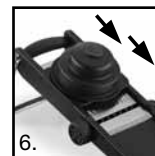


5. Preparing food for slicing:

- a. Push prongs of food holder into food to hold it securely.
- b. Slide food guide into grooves on sides of mandoline.
- c. Position food holder over food guide.



6. Hold the mandoline's handle firmly with one hand. Grip the food holder with the other hand and slide it down the runway and over the blade in a smooth, even movement. Repeat.



See page 5 for additional tips on usage.

**NOTE:** Spring-loaded food pusher will lower food onto the cutting blade as you slice.

**CAUTION: NEVER USE YOUR HAND TO GUIDE FOOD**

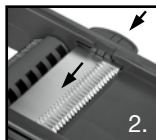
7. Always store straight edge/crinkle cut blade in case and julienne blade drum in unit when not in use.
8. Always set control knob to the SAFE position so julienne blades are not exposed before storing.

## USING STRAIGHT EDGE/CRINKLE CUT BLADE

Follow **Operating Instructions** on page 2.

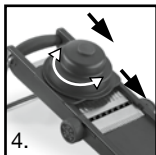
## USING FINE AND THICK JULIENNE BLADES

1. Unfold stand to raise unit into slicing position.
2. Push straight edge/crinkle cut blade into opening on side of unit with desired edge facing the top of mandoline, toward the handle.
3. Push in the control knob and turn clockwise until the desired julienne blade locks into cutting position.
4. Follow steps 5 to 8 in **Operating Instructions**.



## CREATING WAFFLE CUTS

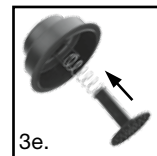
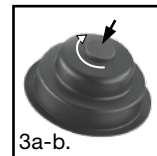
1. Insert the straight edge/crinkle cut blade, with the crinkle cut edge facing the handle, to create crinkle cut slices or waffle-cut fries and veggies.
2. Start with the control knob on the WAFFLE setting. Adjust for thinner or thicker slices by turning the knob clockwise (thinner) or counterclockwise (thicker).
3. Follow steps 5 and 6 in **Operating Instructions**, but stop after first slice.
4. Slide food guide up to the top of the unit, lift the food holder slightly and rotate 90 degrees. Then run food over blade again. This creates a waffle-cut slice.



5. Repeat the process, cutting first one way and then the other.  
**REMEMBER: Never use your hands to guide the food.**

## EASY TO CLEAN

1. Remove food guide and holder assembly from mandoline.
2. Remove food holder from food guide and carefully remove any remaining food.
3. Food holder can be taken apart for easy cleaning.
  - a. Place holder on a hard flat surface; push down firmly.
  - b. Twist the small round cap clockwise to remove.
  - c. Lift holder to expose spring and pusher.
  - d. Wash all pieces of assembly and dry thoroughly.
  - e. To reassemble, place food holder over pusher and spring, aligning the 3 prongs in the holder with holes in the pusher. Push the holder down with one hand and reattach the cap with the other, turning it counterclockwise until it locks into place.
4. To remove blade, push plastic end to release, then pull blade out of unit. Hold blade by plastic end; never touch blade directly.
5. Lift runway and grasp control knob to lift and remove julienne blade drum.
6. Place mandoline, drum, blade, and disassembled food guide and pusher on the top shelf of dishwasher for fast and easy cleanup.



## SAFE AND EASY TO STORE

1. Be sure mandoline and all parts are washed and thoroughly dry.

2. Insert straight blade into storage case.
3. Insert julienne blade drum into the unit.
4. Always turn control knob to SAFE position so julienne blades are not exposed before storing.

5. Reassemble food guide and holder and slip into side slots.
6. Fold stand down for easy storage.

## SUGGESTED USAGE AND TIPS

SUGGESTED FOODS	STRAIGHT EDGE BLADE	CRINKLE CUT BLADE	FINE JULIENNE BLADE	THICK JULIENNE BLADE	RECIPE IDEAS
Apples	✓	✓	✓	✓	With the straight edge, use the 1/8-inch setting for apple chips, or 1/4-inch setting for perfect slices for an apple pie.
Beets	✓	✓	✓	✓	With the straight edge, use the 1/8-inch setting for beautiful beet chips. The largest setting is not recommended.
Bok Choy	✓	✓	✓	✓	
Broccoli Stalks	✓	✓	✓	✓	
Brussels Sprouts	✓				
Butternut Squash	✓	✓	✓	✓	Slicing comes easiest with butternut squash, and other harder foods, when using the 1/8-inch and 1/4-inch settings.
Cabbage	✓	✓	✓		
Carrots	✓	✓	✓	✓	
Cauliflower	✓	✓	✓	✓	
Cucumbers	✓	✓	✓	✓	
Daikon	✓	✓	✓	✓	
Eggplant	✓	✓	✓	✓	Use the 3/8-inch setting to slice for eggplant Parmesan.
Endive	✓	✓	✓		
Fennel	✓	✓	✓	✓	Sliced fennel adds some great flavor, whether it is roasted with other vegetables or part of our Root Vegetable Gratin (page 8).
Ginger	✓	✓	✓	✓	
Iceberg Lettuce	✓	✓	✓		
Lemons	✓	✓			
Mushrooms	✓		✓	✓	
Onions	✓				Perfect onion rings can be achieved when slicing on the 3/8-inch setting.

## SUGGESTED USAGE AND TIPS (continued)

SUGGESTED FOODS	STRAIGHT EDGE BLADE	CRINKLE CUT BLADE	FINE JULIENNE BLADE	THICK JULIENNE BLADE	RECIPE IDEAS
Oranges	✓	✓			
Parsnips	✓	✓	✓	✓	Don't stop with potatoes – parsnips and other root vegetables make great french fries.
Pears	✓	✓	✓	✓	
Peppers	✓	✓			Slice up a variety of bell peppers on the 3/8-inch setting to grill on the barbecue.
Potatoes	✓	✓	✓	✓	
Radicchio	✓	✓	✓		Slice and mix into coleslaw for some added crunch and color.
Radishes	✓	✓	✓	✓	
Rutabaga	✓	✓	✓	✓	
Summer Squash	✓	✓	✓	✓	Summer squash and other summer vegetables look beautiful when julienned on the 1/4-inch setting. Toss with pasta or grains.
Tomatoes	✓				The 1/8-inch setting on the straight edge blade is best for slicing tomatoes for salads, pizza or sandwiches.
Turnips	✓	✓	✓	✓	
Yams	✓	✓	✓	✓	Follow our instructions on page 3 for making waffle fries. Yams make a great alternative chip!
Zucchini	✓	✓	✓	✓	

### OTHER TIPS

1. **Always use the food holder when slicing.**
2. Using a mandoline takes some practice. You may not get perfect results right away, but after a few tries you will be slicing like a pro.
3. To prevent foods from sticking to the mandoline surface when cutting, lightly grease the mandoline with a little cooking oil.
4. Different foods require different pressures when cutting. Softer foods, such as tomatoes, require less pressure, while harder foods such as butternut squash call for more pressure.
5. It is easiest to cut foods that are flat on the bottom. Trim rounded edges so they are flush with the cutting surface.
6. Use the slice thickness measurement markings on the control knob as a guide, but enjoy the freedom of unmarked in-between sizes for more cutting options.
7. Prepare a quick salad or stir-fry with a mix of julienned and sliced vegetables.

8. Prepare fruit or vegetable platters in a flash for your houseguests.
9. For coleslaw in a minute, set the control knob to  $\frac{1}{8}$  inch. Slice a mix of cabbages and julienne carrots to make a colorful salad tossed with your favorite dressing.

## WARRANTY

### LIFETIME WARRANTY

Cuisinart® Tools & Gadgets are warranted to be free of defects in material and workmanship under normal home use from the date of original purchase throughout the original purchaser's lifetime. If your tool/gadget should prove to be defective within your lifetime, we will repair it (or, if we think it necessary, replace it) without charge to you, except for shipping and handling. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800-726-0190, or write to Consumer Service Center, Cuisinart, 150 Milford Road, East Windsor, NJ 08520. To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product. Be sure to include a return address, description of the product problem, phone number, and any other information pertinent to the product's return. Please pay by check or money order. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discoloration or other damage to external or internal surfaces that does not impair the functional utility of the tool/gadget. This warranty also expressly excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the foregoing limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state.

We recommend that you visit our website, [www.cuisinart.com](http://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.

### CALIFORNIA RESIDENTS ONLY

California residents should call 1-800-726-0190 for shipping instructions. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling of such nonconforming products under warranty.

## RECIPES

### Asian Slaw with Ginger-Sesame Dressing

*The Cuisinart® Mandoline makes homemade coleslaw possible. Here is a delicious Asian-flavor-inspired version. This colorful side dish goes beautifully with grilled fish or chicken.*

Makes 8 to 10 servings

#### Dressing:

- 1 garlic clove, peeled
- 1 ½-inch piece ginger, peeled
- 1 tablespoon natural-style peanut butter, chunky or creamy
- 1 tablespoon rice vinegar
- 2 tablespoons soy sauce (reduced sodium works well)
- 1 tablespoon honey
- 2 tablespoons sesame oil (we recommend hot sesame oil, but it may be a bit too spicy for some. If so, use half regular sesame oil and half spicy)

#### Salad:

- 6 small to medium red radishes, trimmed
- 1 broccoli stalk (florets trimmed and reserved for another use)
- 2 medium carrots, peeled and halved to fit the safety guard
- 2 medium stalks bok choy (greens trimmed and reserved for another use)
- ½ small to medium green cabbage
- ¼ small to medium red cabbage
- ½ small radicchio
- ¼ cup chopped cilantro

1. Put the garlic and ginger in a Cuisinart® Food Processor fitted with the metal blade. Process until finely chopped. Add the peanut butter, rice vinegar, soy sauce and honey. Process until fully combined. With the unit running, add the oil through the drizzle hole in the feed tube and process until emulsified. Reserve.

2. Fit the Cuisinart® Mandoline with the fine julienne blade. Julienne the radishes, broccoli and carrots; reserve in a large mixing bowl.
3. Slice the remaining vegetables (except cilantro) with the straight edge blade set to ⅛-inch setting and add to the mixing bowl with the other vegetables. Add the chopped cilantro and toss – using tongs works best – to fully combine. Right before serving, add the reserved dressing and toss to fully coat. **(NOTE: It is important not to add dressing until immediately before serving, otherwise the salad will not be as bright in color and vegetables will not be as crisp.)**

*Nutritional information per serving (based on 10 servings):*

*Calories 81 (47% from fat) • carb. 9g • pro. 2g • fat 5g • sat. fat 1g  
• chol. 0mg • sod. 162mg • calc. 45mg • fiber 2g*

### Pissaladière

*This Provence-inspired pizza has such rich, delicious flavor – it is a must-try recipe!*

Makes 10 to 12 servings

#### Dough:

- 1 package active dry yeast (2¼ teaspoons)
- 1 teaspoon granulated sugar
- 1¼ cups warm water (105° to 115°F)
- 3⅓ cups unbleached, all-purpose flour
- ½ tablespoon kosher salt
- 2 teaspoons extra virgin olive oil, plus more for the bowl

#### “Pizza”:

- 2 pounds onions, trimmed
- 3 tablespoons unsalted butter
- ½ teaspoon kosher salt
- pinch freshly ground black pepper
- ½ teaspoon granulated sugar
- ½ teaspoon fresh thyme leaves (you may substitute ¼ teaspoon dried thyme)



- 1 tin anchovies (about 8 anchovies), drained, rinsed and divided**
- 1 tablespoon extra virgin olive oil**
- 1/3 cup pitted niçoise olives, halved (while niçoise olives are traditional for this dish, any olives will do if you cannot find them)**

1. Prepare the dough: In a 2-cup liquid measure, dissolve yeast and sugar in warm water. Let stand until foamy, about 3 to 5 minutes. Insert the dough blade into the work bowl of a Cuisinart® Food Processor and add the flour and salt. With the machine running, pour the liquid slowly through the small feed tube as fast as the flour will absorb it. Once a dough ball forms and cleans the sides of the work bowl, add the oil and then process for an additional 30 seconds to knead dough. Dough may be slightly sticky. Transfer dough to a lightly oiled mixing bowl or re-sealable bag; cover or seal bag. Let dough rise in a warm place for about 45 minutes.
2. While dough is rising, prepare other ingredients. Fit the Cuisinart® Mandoline with the straight-edge blade set to the 1/8-inch setting and slice the onions. Put the butter in a large 12-inch sauté pan or skillet over low heat. Once melted, stir in the sliced onions, salt, pepper, sugar and thyme. Cook over low heat, stirring occasionally until onions are soft and melted, approximately 50 to 60 minutes. It is important to maintain low heat so the onions stay light in color.
3. While the onions are cooking, preheat oven to 425°F. Finely chop three of the anchovies and mix with the tablespoon of olive oil; reserve.
4. Once the onions have finished cooking, punch down the dough into two equal pieces (reserve one for another use, or freeze). Take one half of the dough and roll into a 12-inch circle. Place on either a pizza screen or a cornmeal-dusted, parchment-lined baking sheet. Brush the entire surface of the dough with the anchovy oil. Top with onions, leaving a 1-inch border around the outer edge. Place the olives halves evenly over the onions. Top with remaining anchovies.

5. Bake in preheated oven until dough is golden and crisp, about 20 to 25 minutes. Remove from oven and allow to cool for a few minutes before cutting into slices

*Nutritional information per slice (based on 12 servings):*  
*Calories 152 (34% from fat) • carb. 22g • pro. 4g • fat 6g • sat. fat 2g*  
*• chol. 11mg • sod. 354mg • calc. 29mg • fiber 2g*

## Root Vegetable Gratin

*A delicious alternative to the traditional potato gratin.*

Makes 8 to 10 servings

- 2 pounds mixed root vegetables (a colorful mix of peeled white and sweet potatoes, yams, rutabaga, turnips, butternut squash and fennel works well)**
  - 1 tablespoon extra virgin olive oil or unsalted butter, plus more for baking pan and foil**
  - 1 small shallot, peeled and sliced**
  - 1/2 teaspoon kosher salt, divided**
  - 1/4 teaspoon freshly ground black pepper, divided**
  - 1/2 teaspoon fresh thyme leaves (about 2 average stems; or use 1/4 teaspoon dried thyme)**
  - pinch freshly grated nutmeg**
  - 1 cup heavy cream**
  - 2 ounces Gruyère, shredded**
1. Preheat oven to 400°F.
  2. Fit the Cuisinart® Mandoline with the straight edge blade set to the 1/8-inch setting and slice the vegetables. Reserve.
  3. Put the tablespoon of olive oil/butter in a medium sauté pan set over medium heat. Once hot, add the shallot with a pinch each of the salt and pepper. Sauté until softened. Add the thyme, nutmeg and cream. Bring to a simmer and reduce by about 1/3, until thickened slightly.
  4. Brush a 9-inch round or square pan with oil/butter. Layer half of the sliced vegetables, then sprinkle with half of the remaining salt

and pepper. Pour half of the cream mixture on top, then top with ½ of the cheese. Repeat with remaining ingredients.

- Butter a sheet of foil and press the buttered side onto the top layer of vegetables. Put in the preheated oven and let bake for 30 minutes. Uncover and then bake for an additional 20 minutes, or until golden on top.
- Let gratin rest for at least 15 minutes before serving.

**Nutritional information per serving (based on 10 servings):**

Calories 171 (62% from fat) • carb. 13g • pro. 4g • fat 12g • sat. fat 7g  
• chol. 39mg • sod. 176mg • calc. 102mg • fiber 2g

## Perfect French Fries

*The Cuisinart® Mandoline makes cutting perfect french fries a breeze!*

Makes about 2 to 3 servings

**vegetable or peanut oil for frying**

- 1 pound russet potatoes\***  
**kosher salt and freshly ground pepper to taste**

- Heat oil in a Cuisinart® Compact Deep Fryer to 325°F.
- Scrub potatoes well or peel if preferred.
- With the straight edge blade in position (straight edge towards handle), turn the control knob to raise the thick julienne blade into cutting position.
- Cut potatoes in half lengthwise. Secure the potato with the food holder on the uncut side and slice the potatoes on the mandoline. As you slice, put the french fries into a bowl of ice water to keep them from turning brown.
- Once oil is ready, drain and dry the french fries completely and thoroughly in batches. (If they are wet at all, the oil will spatter and spit.) Fry the potatoes in small batches. Cook for about 3 minutes, remove and drain on a tray lined with a wire cooling rack, or on layers of paper towels.
- Increase the oil temperature to 375°F. In small batches again, fry the potatoes for a second time, this time about 4 minutes, until

golden and crispy. Drain on fresh layers of paper towels. Season with salt and pepper to taste when hot and serve immediately.

\*Don't forget sweet potatoes and other root vegetables, as they make tasty fries as well.

**NOTE:** French fries can be fried once in 375°F until golden brown. Frying them twice makes them extra crispy!

**Nutritional information per serving (based on 3 servings):**

Calories 332 (64% from fat) • carb. 27g • pro. 3g • fat 24g • sat. fat 4g  
• chol. 0mg • sod. 52mg • calc. 20mg • fiber 2g

## Pommes Anna

*Pommes Anna is a classic French side dish – what could be better than potatoes and butter?*

Makes about 12 servings

- ½ cup (1 stick) unsalted butter**
- 2 pounds russet potatoes, peeled and stored in cold water**
- ¾ teaspoon kosher salt**
- ¼ teaspoon freshly ground black pepper**

- Preheat oven to 400°F.
- Melt butter in a small saucepan. Allow to bubble slightly until a white foam appears on the surface. Carefully skim off the white foam then pour into a separate container, being careful to not pour in any white solids – strain through a cheesecloth if necessary, discarding the white solids. This is called clarified butter and can be heated to higher temperatures without burning.
- Fit the Cuisinart® Mandoline with the straight edge blade set to the ⅛-inch setting. Slice potatoes using the food holder and cover with fresh cold water.

**Tip:** Potatoes slice more easily if cut in half – this way the potato can run smoothly across the mandoline with the straight edge surface.

4. Place a 10-inch skillet over medium to medium-low heat and brush well with plenty of butter. Working in batches, dry the potato slices very well with paper towels. Working in concentric circles, start placing potato slices in the buttered skillet, starting in the center and overlapping them to create a solid potato layer in the pan. Brush the layer well with butter and sprinkle with some of the salt and pepper.
5. Continue making layers in the same fashion – butter and season each one. There should be six layers total, depending on the size of the potatoes.
6. Butter a sheet of foil and press the buttered side onto the top layer of potatoes – place pie weights or dried beans on the foil to weigh down the potatoes. Place in the top third of the preheated oven and bake for 30 minutes. Remove foil and continue baking for an additional 30 minutes until golden brown.
7. To serve: Carefully scrape a silicone spatula underneath the bottom layers of potatoes so that they can be easily removed in one piece. Invert onto a serving platter or cutting board and slice into wedges to serve.

*Nutritional information per serving:*

*Calories 121 (57% from fat) • carb. 12g • pro. 1g • fat 8g • sat. fat 5g  
• chol. 20mg • sod. 94mg • calc. 9mg • fiber 2g*

## **French Onion Soup**

*A timeless bistro classic.*

Makes six 1-cup servings

- 3 pounds yellow onions, peeled**
- ½ cup (1 stick) unsalted butter**
- 1 teaspoon kosher salt, divided**
- 1 teaspoon freshly ground black pepper, divided**
- 2 tablespoons unbleached, all-purpose flour**
- 4 ounces dry sherry or brandy, divided**
- 2 stems fresh thyme**
- 2 bay leaves**
- 6 cups beef or veal stock or broth**

- 1 small baguette, cut into ½-inch slices**
- 8 ounces Gruyère, shredded**

1. Fit the Cuisinart® Mandoline with the straight edge blade set to the ⅛-inch position and slice the onions.
2. Melt the butter in a stockpot over medium heat. Once butter has melted, add the onions, ½ teaspoon of the salt and ¼ teaspoon of the pepper. Cook over medium-low to medium heat until caramelized, about 45 minutes to 1 hour.
3. Once onions have cooked, stir in the flour and cook for about 1 to 2 minutes. Stir in 2 ounces of the sherry or brandy with the thyme and bay leaves and cook for a few minutes to reduce the wine slightly. Add the stock and increase the temperature to medium-high and bring the mixture just to a boil.
4. Reduce the heat to maintain a simmer for about 50 minutes. Stir in remaining sherry, salt and pepper. Taste and adjust seasonings if necessary.
5. While soup is cooking, lightly toast the baguette slices under a broiler, and reserve.
6. Once soup has finished simmering, ladle it into individual ovenproof crocks. Top the soup with bread slices, then shredded Gruyère. Broil until the cheese is completely melted and browned. Serve immediately.

*Nutritional information per serving:*

*Calories 518 (48% from fat) • carb. 42g • pro. 21g • fat 28g • sat. fat 17g  
• chol. 82mg • sod. 1324mg • calc. 447mg • fiber 4g*

# Cuisinart®

S A V O R T H E G O O D L I F E®



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Food Processors



Toaster Ovens



Wafflemakers



Cookware



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