

# Cuisinart

## INSTRUCTION AND RECIPE BOOKLET

Recipe  
Booklet  
Reverse Side



**Cuisinart Electronic Yogurt Maker with Automatic Cooling**

**CYM-100**

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 an electrical appliance, basic safety precautions should always be adhered to, including the following:

1. **READ ALL INSTRUCTIONS.**
2. **Always unplug unit from outlet when not in use, before putting on or taking off parts and before cleaning. To unplug, grasp plug and pull from electrical outlet. Never pull cord. Allow to cool before handling.**
3. To protect against risk of electric shock, do not put motor base in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. **Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or if appliance has been dropped or damaged in any manner. Return the appliance to the nearest authorized Cuisinart Service Facility for examination, repair, and electrical or mechanical adjustment.**
6. The use of attachments not recommended or sold by Cuisinart may cause fire, electric shock or injury.
7. Do not let cord hang over edge of table or counter, or touch hot surfaces.
8. Do not plug in or take out plug when your hands are wet.
9. Do not use outdoors.
10. Do not touch hot surfaces. Use handles or knobs.
11. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

12. Do not use the appliance for other than intended use.
13. Where applicable, always attach plug to appliance and check that the control is off before plugging cord into wall outlet. To disconnect, turn the control to OFF, then remove plug from wall outlet.
14. Do not place on or near a hot gas or electric burner, or in a heated oven.

## SAVE THESE INSTRUCTIONS

## FOR HOUSEHOLD USE ONLY

### SPECIAL CORD SET INSTRUCTIONS

A short power supply cord is provided to reduce the risks of becoming entangled in or tripping over a longer cord. Extension cords may be used if care is exercised.

If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the countertop or tabletop, where it can be pulled on by children or tripped over unintentionally.

### NOTICE

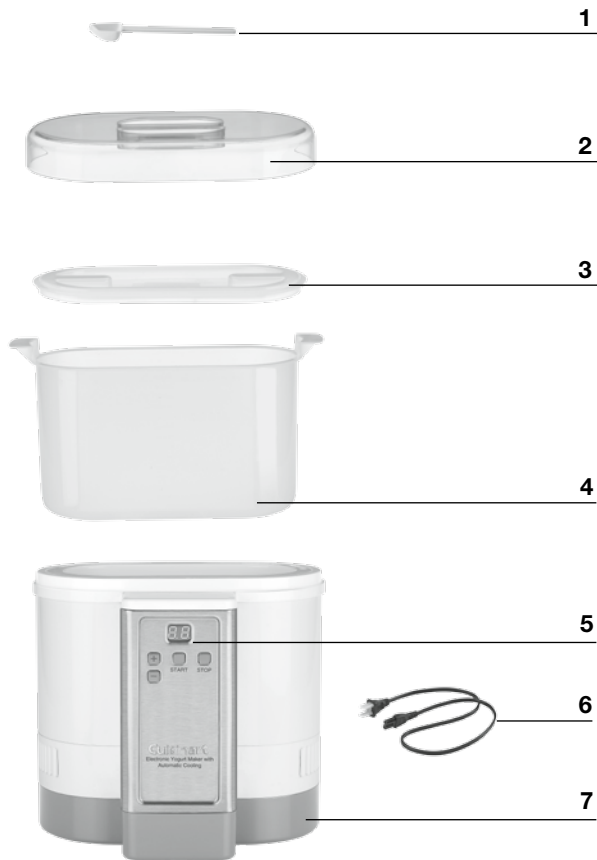
This appliance has a polarized plug (one prong is wider than the other). As a safety feature, this plug will fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this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

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# PARTS AND ACCESSORIES

1. Scoop
2. Housing Lid
3. Yogurt Container Lid
4. Yogurt Container
5. Control Panel with LED display
6. Detachable Cord
7. Housing



## BEFORE THE FIRST USE

Carefully unpack the unit and remove any packaging and promotional labels in or on the yogurt maker. Rinse all accessories thoroughly in warm soapy water, then dry completely.

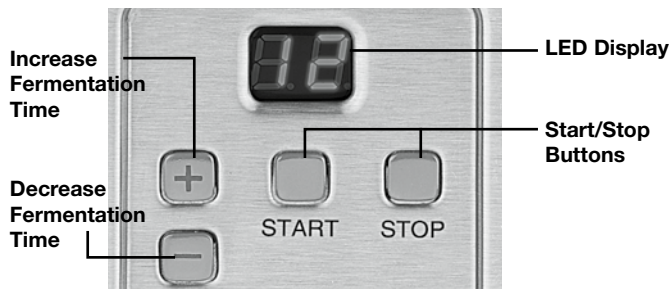
## INTRODUCTION

The Cuisinart Electronic Yogurt Maker takes the guesswork out of making yogurt at home. Simply mix together ingredients and pour into the yogurt container, letting the yogurt maker do the rest. You will love the ready-to-eat chilled results.

Homemade yogurt is a healthy and more economical option to store-bought yogurt. Not only a great source of protein and calcium, yogurt also contains probiotics, or good bacteria, that are crucial for a healthy digestive system.

Either plain or flavored, yogurt is the perfect anytime food to enjoy alone, with granola or in your morning smoothie. Yogurt is also a great ingredient to have on hand in the kitchen for delicious and moist baked goods, as a secret ingredient to marinades for meat and poultry, and also the perfect vehicle for soups and sauces.

## OPERATION



1. Put all of the ingredients in the yogurt container and then cover it with the yogurt container lid.



2. Place the filled container into the housing and cover with the housing lid.



3. Plug the unit in and the default\* fermentation time will begin flashing on the screen. To change the fermentation time (1–24 hours) use the “+” and “-” buttons, then press the START button.



\* 8 hours is the default starting point, but refer to recipes for more specific guidelines.

**Note:** In the case that the yogurt maker is accidentally turned off during the cooling process, it is possible to skip fermentation and proceed directly to cooling mode. To do so, scroll down past 1 hour and the LED will display “C”. Once START is pressed, the cooling mode will begin.



4. Once desired fermentation time is flashing on the LED display, press the START button. At this point the fermentation numbers on the LED will become solid and fermentation countdown will begin.

**NOTE:** To change the fermentation time during operation, press the STOP button. The fermentation time will begin flashing again and you can adjust the time using the “+” and “-” buttons. Once adjusted time is shown flashing on the screen, press the START button again and the unit will adjust the time accordingly.



5. After the fermentation is complete, the unit will automatically switch into cooling mode and display “C” in the LED. As long as the unit is plugged in, it will stay in cooling mode until you turn the unit off. After 8–12 hours the temperature of the yogurt will be between 43 and 52 degrees Fahrenheit (6–11 degrees Celsius).



**Note:** Yogurt will be at its best and should be eaten within the first three days after completion. Yogurt can be kept for up to 8 days.

6. To turn the unit off or end the cooling cycle, press and hold the STOP button for 3 seconds.



7. Once the unit is off, you can either remove the yogurt container and place it directly in the refrigerator, or use the yogurt scoop provided and divide yogurt into individual portions.

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# TIPS AND HINTS

## Cultures and Fermentation

The taste, texture and consistency of your yogurt will depend on the type of culture that is used. Each type of culture contains different bacteria strains with individual properties that affect the tang and taste of the yogurt as well as its texture. Some yogurts are meant to be thin and runny where others are meant to be thick.

Yogurt can be fermented from a purchased culture or from yogurt that is either store bought or homemade with a reusable culture.

Use only one type of culture per batch of yogurt. Mixing cultures may force different bacteria that are not meant to coexist to compete with one another instead of properly fermenting.

Fermenting times vary depending on the type of culture used. There are two types of yogurt cultures – direct-set and reusable. These two types of cultures also vary depending on yogurt flavor – Bulgarian, Piima, Greek, etc.

Direct set cultures can be used **only once** and take less time to ferment, about 8–12 hours.

Reusable cultures take longer the first time used, up to 16 hours. When used again as a culturing agent, the fermentation time will be shorter, about 6–8 hours.

The Cuisinart® Electronic Yogurt Maker uses thermophilic culture. Thermophilic (heat-loving) culture needs an elevated temperature to ferment as opposed to mesophilic culture, which is best suited to ferment at room temperature. If you are unaware of what type of culture you have, check the ingredient list of the culture or ask your supplier.

When fermenting with store-bought yogurt, the average fermentation time is 6 hours.

The fermenting time can always be increased or decreased while yogurt maker is in operation.

## Heating and Consistency

Different cultures yield different results, with some producing thinner yogurts than others. If after making a batch of yogurt thicker results are desired, we recommend following the step for heating the milk below before adding the yogurt base to the yogurt maker.

Heating the milk breaks down its proteins, allowing yogurt to coagulate, facilitating the thickening process during fermentation.

Heat milk on the stove to 180°F (some cultures recommend only 160°F, so follow the instructions per the particular culture).

For best results (but not essential), keep milk at this temperature for about 20 minutes.

Cool milk until a thermometer reads 110°F. Once cooled to 110°F, stir in culture and any other thickening agent into the milk so that it is fully incorporated. Transfer mixture to the yogurt maker and set the appropriate fermentation time.

If following the recommended step, subtract one to two hours from the fermentation time.

Adding dry milk powders to a culture-based yogurt will add to the thickness in the final product. For every 4 cups of milk add ¼ to ½ cup powdered milk when using cow's milk, and ½ to 1 cup milk powder to the base when using goat's milk.

Other thickeners can also be used to thicken yogurt. Always make a slurry with the thickener and a small amount of the milk before mixing into the entire batch.

Approximate amounts for 4 cups milk:

Tapioca starch – 2 tablespoons

Agar-agar powder– ½ teaspoon (dissolve into ½ cup water, bring to a boil and then cool before adding to mixture)

Cornstarch – 2 tablespoons

Powdered gelatin – 1 teaspoon

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## Finished Yogurt and Taste

We recommend checking consistency of yogurt during the fermentation process to avoid over-culturing. Begin checking yogurt on the earlier side of the recommended time range.

Yogurt should have some body and be slightly firm when fully fermented.

Always stir yogurt before serving.

Yogurt starts to over-culture when whey begins to separate. Yogurt is over-cultured when curds and whey have completely separated.

More time can always be added to under-cultured yogurt, even if it has been through the cooling cycle. However, once over-cultured, yogurt is no longer edible.

Longer fermentation times will produce a tangier yogurt, but also aid in thickening.

Strain yogurt overnight using a strainer lined with a coffee filter, for an ultra-rich and thick treat.

Do not consume any yogurt that smells, looks or tastes displeasing.

We recommend using whole milk for making yogurt, and avoiding ultra-pasteurized milk. Fuller-fat milks produce thicker yogurts.

When adding a flavor to yogurt, we recommend waiting until 6 hours after the cooling process has begun. Flavors can also be added to individual portions as needed instead of to the entire batch.

Certain flavors may shorten the shelf life of yogurt. Fruit mix-in flavors last longer and are better added to the entire batch, while sweeter syrups are best added to individual portions.

## TROUBLESHOOTING

### **Q: Why is the consistency of my yogurt so thin?**

**A:** To thicken the consistency of your yogurt you can heat the milk first on a stove or add a thickening agent like dry milk or gelatin. See the Tips and Hints section for more information.

**A:** Fermentation may not have been long enough.

**A:** Culture was damaged.

### **Q: Why did my yogurt curdle?**

**A:** Yogurt has been over-fermented. Reduce fermentation time and begin checking yogurt on the earlier side of the recommended time range.

**A:** Culture was damaged.

## CLEANING AND MAINTENANCE

**Always make sure the appliance is unplugged before you start cleaning it.**

### **Cleaning Accessories and Housing/Base:**

Rinse the yogurt container, yogurt container lid and housing lid immediately after each use so food doesn't dry on them. All can be washed with warm soapy water or on the top rack of the dishwasher.

Wipe the housing/base clean with a damp sponge or cloth. Dry it immediately. Never submerge the base or the plug in water or other liquids.

### **Storage**

The Cuisinart Electronic Yogurt Maker stores neatly on the countertop in a minimum of space. When it is not in use, store the unit assembled to prevent loss of parts.

The Cuisinart Electronic Yogurt Maker is intended for HOUSEHOLD USE ONLY. Any service other than cleaning and normal user maintenance should be performed by an authorized Cuisinart Service Representative.



## **WARRANTY**

### **Limited 3 Year Warranty**

This warranty is available to consumers only. You are a consumer if you own a Cuisinart Electronic Yogurt Maker 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 Electronic Yogurt Maker 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](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.

If your Cuisinart Electronic Yogurt Maker 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 Customer Service Representatives, or send the defective product to Customer 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 (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 Consumer 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 Electronic Yogurt Maker 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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## **NOTES**

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# Cuisinart®



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Processors



Blenders



Cookware



Ice Cream



Tools and  
Gadgets

Cuisinart offers an extensive assortment of top quality products to make life in the kitchen easier than ever. Try some of our other countertop appliances, cookware, tools and gadgets.

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