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You can read the recommendations in the user guide, the technical guide or the installation guide for CUISINART DCC-1100. You'll find the answers to all your questions on the CUISINART DCC-1100 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual CUISINART DCC-1100
User guide CUISINART DCC-1100
Operating instructions CUISINART DCC-1100
Instructions for use CUISINART DCC-1100
Instruction manual CUISINART DCC-1100

Cuisinart® INSTRUCTION BOOKLET



Cuisinart Classic™ 12-Cup Programmable Coffeemaker

DCC-1100 Series

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



[Your user manual](#)
[CUISINART DCC-1100](#)

Manual abstract:

After the coffeemaker has been removed, place the box out of the way and remove the top and bottom two polyfoam inserts. 5. Grasp the carafe by its handle, remove it from the heater plate and remove the polybag. 6. Remove the polybag covering from the coffeemaker and lift the coffeemaker off the remaining two inserts. We suggest you save all packing materials in the event that future shipping of the machine is needed. Keep all plastic bags away from children.

NOTICE This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in 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 modify the plug in any way. **OPERATING NOTICE** Clogging and backing up of water and/or coffee in the filter basket can occur under any or a combination of any of the following conditions: The use of too finely ground coffee, using two or more paper filters, using the gold tone filter in conjunction with a paper filter or not properly cleaning coffee grounds from the gold tone filter, or allowing coffee grounds to spill over the filter. **WARNING RISK OF FIRE OR ELECTRIC SHOCK DO NOT OPEN WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE COVER (OR BACK) NO USER-SERVICEABLE PARTS INSIDE REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY** 3 CONTENTS Important Safeguards 2 Unpacking Instructions 3 The Quest for the Perfect Cup of Coffee .4 Features and Benefits .

5 Control Panel 6 Programming Your Coffeemaker .7 Making Coffee .7 Cleaning and Maintenance .9 Warranty .10 INTRODUCTION You'll love the way your new Cuisinart Classic™ 12-Cup Programmable Coffeemaker looks on your counter, as it's brewing 12 cups of fabulous coffee.

The Cuisinart Classic™ 12-Cup Programmable Coffeemaker is a statement about how serious you are about your coffee and your kitchen. Enjoy the full programmability, extreme ease of use, and great tasting coffee. a two-week supply at a time for maximum freshness. Once the coffee bean is broken, its flavor degrades very quickly. If it is not practical to buy small supplies, we recommend you separate larger amounts of beans into one- to two-week portions immediately after purchasing, and freeze them in airtight containers. The best way to maximize freshness is to minimize exposure to air, light and moisture. So, once removed from the freezer, beans should be maintained in a sealed container at room temperature, since damaging condensation occurs every time the beans are removed from the freezer or refrigerator. Note that some coffee experts advise against freezing dark-roast beans because this can cause the oils to coagulate, while other experts disagree. We suggest you experiment and decide for yourself. **Element 3: Grind** The grind is critical for proper flavor extraction.

If the grind is too fine, overextraction and bitterness will result. Too fine a grind may also clog your filter. If grind is too coarse, the water will pass through too quickly and the desired flavors will not be extracted. We recommend a medium-fine grind. **Element 4: Proportion** The cups on the Cuisinart® coffeemaker are 5 ounces. Add the amount of ground coffee that corresponds to the number of cups being brewed. Many coffee bars and the Specialty Coffee Association of America recommend adding 2 rounded tablespoons of coffee per 6 ounces of water. Some coffee manufacturers recommend using 1 tablespoon per cup. We recommend using 1 tablespoon of ground coffee per cup, but use more or less to suit your taste. **NOTE:** The maximum capacity for ground coffee is 15 tablespoons for this 12-cup coffeemaker.

Exceeding this amount may cause overflow if the coffee is too finely ground. **THE QUEST FOR THE PERFECT CUP OF COFFEE** It is generally agreed that there are four basic elements critical to the perfect cup: **Element 1: Water** Coffee is 98% water. Often overlooked, the quality of the water is as important as the quality of the coffee. A good rule of thumb is that if your water doesn't taste good from the tap, it won't taste any better in your coffee. That's why Cuisinart has added a water filter to the Cuisinart Classic™ 12-Cup Programmable Coffeemaker.



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