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You can read the recommendations in the user guide, the technical guide or the installation guide for CUISINART DGB-700BC. You'll find the answers to all your questions on the CUISINART DGB-700BC in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual CUISINART DGB-700BC**  
**User guide CUISINART DGB-700BC**  
**Operating instructions CUISINART DGB-700BC**  
**Instructions for use CUISINART DGB-700BC**  
**Instruction manual CUISINART DGB-700BC**

**Cuisinart®**  
INSTRUCTION BOOKLET



Fully Automatic Burr Grind & Brew™ Coffeemaker DGB-700 Series

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



[Your user manual](#)  
[CUISINART DGB-700BC](#)

**Manual abstract:**

If water/coffee is not draining from the filter basket during the brewing cycle, unplug the unit and wait 10 minutes before opening and checking the filter basket. **SPECIAL CORD SET INSTRUCTIONS** A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use. If a long extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and 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. **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 **INTRODUCTION** The first thing you'll notice about your new Fully Automatic Burr Grind & Brew™ Coffeemaker is the quality of the coffee. A burr mill extracts maximum flavor from beans, and easy-to-use controls let you choose the strength of the brew. With the bigger bean hopper, full programmability, and Cuisinart's simple cleanup, it's never been easier to make a great pot of coffee! **IMPORTANT UNPACKING**

**INSTRUCTIONS** 1. Place the box on a large, sturdy, flat surface. 2. Remove the instruction book and any other literature.

3. Turn the box so that the back side of the coffeemaker is down and slide the coffeemaker from the box. 4. After the coffeemaker has been removed, place the box out of the way and lift off the left and right polyfoam insert. 5.

Remove cardboard insert from carafe handle. 6. Remove the cardboard insert between the carafe lid and Brew Pause™ mechanism by sliding it out of the unit. 7. Grasp the carafe by its handle, remove it from the heating plate, and remove the polybag.

8. Remove the polybag covering the coffeemaker. 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. **CONTENTS** Important Safeguards 2 Introduction .4 Unpacking Instructions 4 The Quest for the Perfect Cup of Coffee .5

Features and Benefits .6 Control Panel 8 Programming Your Coffeemaker .8 Inserting the Water Filter .9 Making Coffee with Whole Beans .

10 Making Coffee with Pre-Ground Beans .11 Cleaning and Maintenance 11 Troubleshooting .12 Warranty .13 **THE QUEST FOR THE PERFECT CUP OF**

**COFFEE** It is generally agreed that there are four basic elements critical to the perfect cup of coffee: 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 Fully Automatic Burr Grind & Brew™ Coffeemaker. The charcoal water filter removes chlorine, bad tastes and odors, for the purest cup of coffee every time. Element 2: Coffee While the bulk of the liquid is water, all of the flavor should be from the coffee. To achieve the same great quality cup of coffee you receive at a coffee bar, you need to use the same quality beans.

Buy the beans fresh and whole, only about two weeks' supply at a time for maximum freshness. Once the coffee bean is broken, its flavor degrades very quickly. That's why the Fully Automatic Burr Grind & Brew™ Coffeemaker grinds your coffee just prior to brewing. 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 purchase, and freeze them in airtight containers. The best way to maximize freshness is to minimize exposure to air, light and moisture.



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