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You can read the recommendations in the user guide, the technical guide or the installation guide for CUISINART DCC-450. You'll find the answers to all your questions on the CUISINART DCC-450 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-450**  
**User guide CUISINART DCC-450**  
**Operating instructions CUISINART DCC-450**  
**Instructions for use CUISINART DCC-450**  
**Instruction manual CUISINART DCC-450**

**Cuisinart®** INSTRUCTION &  
RECIPE BOOKLET



**4-Cup Coffeemaker**

**DCC-450 Series**

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



[Your user manual](#)  
[CUISINART DCC-450](#)

#### **Manual abstract:**

Place the box on a large, sturdy, flat surface. Lay the box on its side. 2. Remove the instruction book and any other literature. 3. Slide the packaged unit out of the box. 4. Remove the cardboard insert. Now remove the carafe from the coffee maker. 5.

Carefully lift the coffeemaker from the remaining inserts. We suggest you save all the packing materials in the event that future shipping of the machine is needed. Keep all plastic bags away from children. **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. **Caution:** Never open the filter basket during the brewing cycle, even if no water is draining from the filter basket, since extremely hot water/coffee can spill out from the filter basket and cause injury.

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. During and after brewing, hold carafe by handle only. Stainless steel will be hot. **INTRODUCTION** Whether you're short on counter space, an occasional coffee drinker, or the only coffee drinker in your home, you'll find that Cuisinart's® 4-cup Coffeemaker fits your size needs as well as your desire for a stylish appliance with high-end features. This compact coffeemaker is small enough to store easily or leave on your counter, and it comes with practical features such as Brew Pause™ and automatic shutoff.

With the convenience of this handy coffeemaker, you'll look forward to the morning coffee ritual. **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** 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. So, once beans have been removed from the freezer, maintain them 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 it can cause the oils to coagulate, while others disagree. We suggest you experiment and decide for yourself. **Element 3: Grind** Coffee is 98% water. Often overlooked, the quality of the water is as important as the quality of the coffee. If you filter your drinking water, filter the water for your coffeemaker. 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.

For hard water areas, we recommend using bottled water. The calcium in the water and the softeners used to combat it have a major impact on the extraction of the coffee. Hard water will also accelerate calcium buildup inside the coffeemaker, which slows down brewing, affects the flavor of the coffee and ultimately may shorten the life of your coffeemaker. **Element 2: Coffee** The grind is critical in proper flavor extraction. If the grind is too fine, overextraction and bitterness will result. Too fine a grind may also clog your filter. If 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 desired amount of ground coffee, corresponding 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 one tablespoon per cup. We recommend 1 to 1½ tablespoons of ground coffee per cup, but use more or less to suit your taste. 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.



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