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DE'LONGHI DC77TC Owner's Manual

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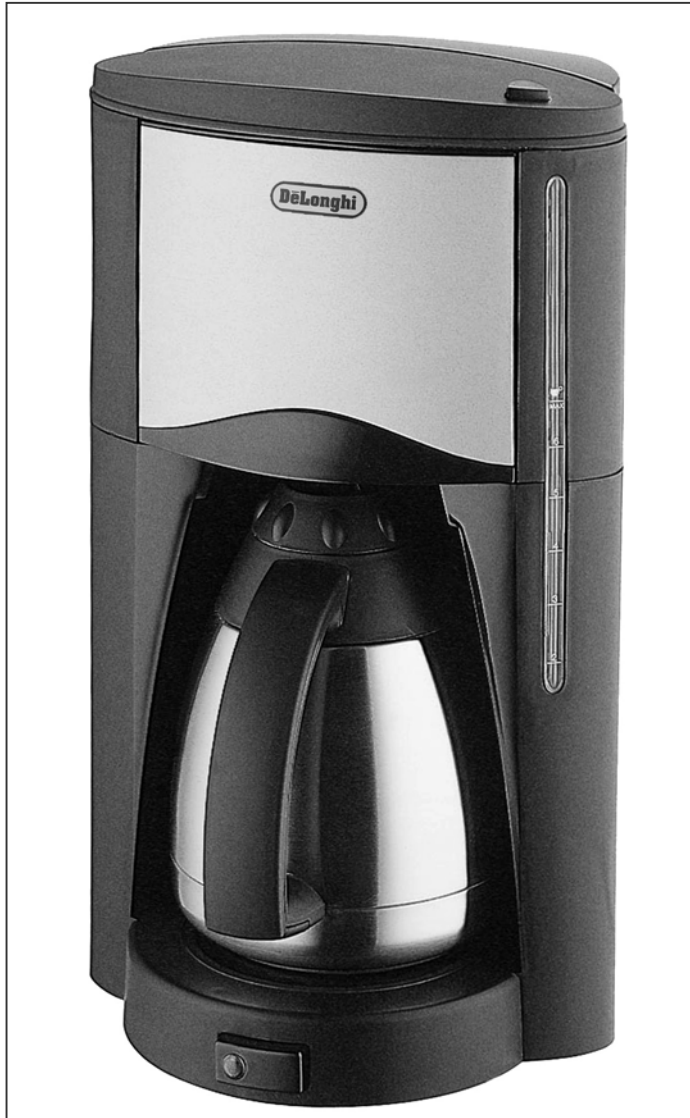
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----- Manual continues below -----



DC 77 TC

DeLonghi thermal carafe 8 cup coffee maker



IMPORTA

When using electrical appliances and/or injury to persons basic including the following:

1. Read all instructions carefully.
2. Do not touch hot surfaces.
3. To protect against electric shock, do not touch water or other liquid.
4. Close supervision is necessary when children are present.
5. Unplug from outlet when not in use before putting on or taking off the lid.
6. Do not operate any appliance if you suspect appliance malfunctions or have had appliance repaired by unauthorized service personnel without adjustment.
7. The use of accessory attachments may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of counter or drape over front of appliance.
10. Do not place on or near heat source.
11. Always plug cord into the outlet. To disconnect, turn power control knob to the "off" position.
12. Always use cold water to refill. Do not use hot water to refill. This may cause damage to the coffee maker.
13. Scalding may occur if the coffee maker is used on the "keep warm" cycle.
14. Do not use this appliance if the carafe is damaged.

WARNING – To avoid damage, follow these precautions:

- Never use the carafe on a hot surface.
- Do not allow liquid to evaporate from the carafe.
- Discard carafe if damaged or if the handle is weakened. A chip or crack in the handle may contaminate liquid contents.

- Do not clean carafe with scouring powders, steel wool pads or other abrasive materials.
- This carafe is designed for use with this coffee maker only.

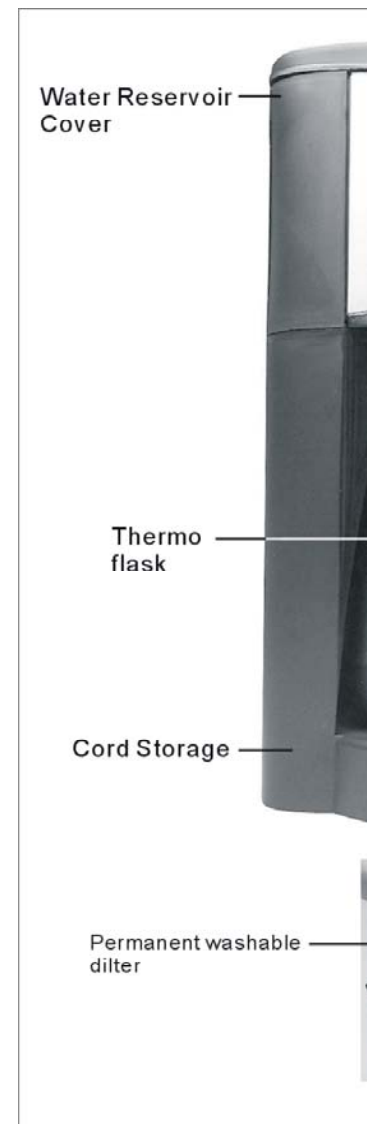
**SAVE THESE INSTRUCTIONS
NO USER MAINTENANCE
RETURN TO SERVICE STATION
HOUSEHOLD USE ONLY**

SAFETY FEATURES

1. A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord.
2. An extension cord may be used if care is exercised in its use.
3. 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 extension cord should be arranged so that it does not drape over the counter or table-top where it can be pulled on by children or tripped over accidentally. The electrical rating of the coffee maker is listed on the bottom panel of the unit.
4. This appliance has a polarized alternating current plug (one blade is wider than the other). To reduce the risk of electric shock, as a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not insert fully in the outlet, reverse the plug. If it still fails to fit, contact a qualified electrician to replace the obsolete outlet. **DO NOT ATTEMPT TO DEFEAT THIS SAFETY FEATURE.**

COFFEE MAKER

Manual Type



FEATURES

☐ **Pause & Serve**

Allows you to interrupt the brewing cycle and pour a cup of coffee before the entire carafe is finished brewing. To restart the brewing process, return carafe to carafe plate and coffee will automatically begin flowing through filter basket. Make sure carafe is placed all way on the carafe plate.

CAUTION: DO NOT REMOVE CARAFE FOR LONGER THAN 30 SECONDS OR THE FILTER BASKET MAY OVERFLOW.

☐ **Water Window**

Large easy-to-read numbers indicate how many cups of water have been poured into the coffee maker.

☐ **On Light**

On Light lets you know when the coffee maker is on for safe operation.

☐ **Cord Storage**

Hidden cord storage allows you to hide excess cord for neat appearance.

☐ **Swing Away Basket**

Filter door swings open for convenient filling with the push of a button.

☐ **Black Lined Cone Filter Basket**

Cone shaped filter basket enriches flavor and prevents bitter taste. This coffee maker includes a permanent nylon filter. Alternatively, a standard #4 cone shaped paper filter can be used.

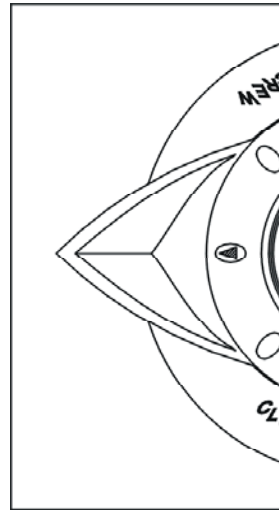
☐ **Thermal carafe**

There are three lid positions on the thermal carafe. You will see the markings on the edge of the lid.

1. For brewing, the arrow should point to the "closed" position. Even after brewing is finished, it is recommended that you keep the lid in the closed position to retain heat of the coffee.

2. When the arrow points toward the center of the spout, the lid is in pouring position.

3. To remove the lid, move the arrow towards the "unscrew" position.



HOW TO USE YOUR PREPARING YOUR COFFEE

- ☐ Carefully unpack the coffee maker.
- ☐ Before making coffee in your thermal carafe lid and filter basket do not use harsh or abrasive cleaners.
- ☐ You may wipe the carafe plate with a damp cloth. Do not immerse the coffee maker in water.
- ☐ Prior to brewing your first pot of coffee, brew twice with water but without coffee. This will help to remove any dust that may be inside the coffee maker. This might affect the flavor of coffee.

IMPORTANT: Use cold water.

PREPARING COFFEE M

- ☐ Place your coffee maker on a flat, level surface.
- ☐ Plug the unit into a 120 volt AC outlet.
- ☐ The lid of the carafe must be closed.

and the carafe must be set on the carafe plate.

- The filter basket door must be properly closed during brewing process.

CAUTION: If the filter basket door is not completely closed, the Pause & Serve feature will not function properly. It could cause hot water or hot coffee to overflow.

Filling the water reservoir

- Open the hinged water reservoir cover located at the top of the coffee maker. Fill the carafe with the desired amount of cold water(Fig. 1). Empty the water from the carafe into the water reservoir. The water window indicates how much water is in the container. Close the hinged lid. Place the carafe with the lid in place on the carafe plate.

NOTE: The amount of brewed coffee after the brewing process will always be slightly less than the amount of water placed into the coffee maker, since some water is absorbed by the coffee grounds and filter. Add a little extra water at the beginning so that you have the exact number of cups desired.

PUTTING IN THE COFFEE

- Swing the filter basket door outward to your left. Lift out removable filter basket. The provided permanent filter may be used instead of or in addition to the paper filter before filling with coffee. If using paper filters insert a #4 cone-shaped filter into the filter basket before filling with coffee. Fill the filter with the required amount of coffee (Fig. 2). After brewing cycle, empty the grounds and rinse thoroughly with water.
- Place the desired amount of ground coffee into the filter. According to coffee industry standards, use one standard coffee measure (2 level tablespoons) of grounds for each six ounces of water. After using your coffee maker several times, the amount of coffee may be adjusted to suit

your particular taste by decreasing the amount of coffee used.

NOTE: Be sure to use coffee in the automatic drip coffee maker.

- Return the filter basket with the lid in place. The filter basket is seated properly in the filter basket door.

CAUTION: Do not operate the coffee maker if the door is not completely closed. If the door does not close, the filter basket is not properly seated.

- Press the Power Button. The coffee maker has begun the brewing process.
- In a few minutes the coffee will be brewed. The thermal carafe will then shut off. The thermal carafe will keep the coffee warm for up to 2 hours.

HINTS FOR GREAT TASTE

- A clean coffee maker is essential for good coffee. Clean the coffee maker regularly, as specified in "Cleaning and Maintenance" section. It is recommended to clean the coffee maker after every 6-8 brews.
- Always use fresh, cold water.
- Fine grind coffee promotes a stronger coffee. Regular grind will result in a weaker coffee. Provide the strength of a fine grind coffee.
- Store coffee in a cool, dry place. Coffee should be stored in a tightly sealed container in the refrigerator.
- For optimum coffee, buy whole bean coffee.
- Do not re-use coffee grounds.
- Reheating coffee is not recommended. Reheat coffee immediately after brewing.
- Small oil droplets on the surface of the coffee are a natural extraction of oil from the coffee beans.

frequently if heavily roasted coffees are used. Over extraction may also cause oiliness, indicating a need to clean your coffee maker.

CLEANING YOUR COFFEE MAKER

CAUTION: Always make sure coffee maker is unplugged before attempting to clean. To protect against electric shock, do not immerse cord, plug or unit in water or other liquid.

- The outside of your coffee maker can be cleaned by wiping the surface with a damp, soft cloth.

IMPORTANT: Never immerse the coffee maker in water or other liquid.

- Clean inside of carafe with wash cloth and mild soap. Do not use harsh abrasives or scouring pads on carafe.
- Carafe lid and removable filter basket may be washed with warm, soapy water or placed in the top rack of the dishwasher. Do not place any other parts of the coffee maker in the dishwasher.
- To clean the permanent filter, empty the grounds and rinse thoroughly.
- Do not clean the inside of the water reservoir with a cloth as the cloth may have a lint residue that could clog the coffee maker.
- For stubborn stains, use a nylon or plastic pad with a non-abrasive cleaner. Do not use metal scouring pads or abrasive cleansers.
- Calcium deposits may build up in the coffee maker as a result of minerals commonly found in drinking water. The build-up is normal and may result in a slow down of the coffee maker's brewing time. The slow down can be eliminated by periodically decalcifying the coffee maker.
- To decalcify, fill the carafe with cold water and two tablespoons of white vinegar. Pour the solution into the water reservoir, then close the lid. Place the carafe on the carafe plate and allow the coffee maker to brew the vinegar solution. While decalcifying, do not use a filter in the filter basket. When the vinegar solution has finished brewing, empty the carafe and rinse it out with cold water. Refill the water reservoir with cold water only and run another brew cycle to remove any remaining vinegar solution. Repeat if necessary.