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Black and decker 12 cup coffee maker auto clean

Quicktouch® Programming: Large, clearly marked buttons control brew strength and size, time settings, and the auto brew feature 1-4 Cup Option, Auto Clean® System Time Since Brewed feature Sneak-A-Cup® technology temporarily stops the flow of coffee so you can pour your first cup before brewing ends without making a mess Nonstick Keep Hot Carafe Plate keeps coffee warm for an hour after brewing is complete Glass Duralife™ Carafe Brew Strength Selector (1) Coffee Maker (1) Carafe *One serving equals approximately 5 ounces (varies by brewing technique), BLACK+DECKER™ and the BLACK+DECKER™ logo are trademarks of The Black & Decker Corporation and are used under license COFFEE MAKER PART Housing Carafe Plate Power Cord Carafe Lid Brew Basket Glass Carafes Thermal Carafes DE-S C AL I N G WIT H AUTO CLEAN Over time, calcium deposits or "scale" may build up in your brewer. Scale is nontoxic but if left unattended can hinder brewer performance. Regularly de-scaling your brewer helps to maintain quality coffee as well as the lifespan of the heating element, and other internal parts that come in contact with water throughout the brew process. To make the de-scaling process as effortless as possible, an Auto Clean system has been programmed into your coffeemaker. When is it time to Auto Clean? After every 60 brews, an icon reading 'CL' will begin to flash prior to brewing your coffee. This is to alert you that it is time to de-scale your coffeemaker. After you run the Auto Clean system, the alert will reset and blinking will stop, until it is time to clean the unit again. How do I use Auto Clean? Follow the simple steps below. Your coffeemaker will take care of the rest. 1. Fill the water reservoir approximately half-way with white vinegar. 2. Fill the remaining half of the water reservoir with cool water. 3. Place a paper basket filter into the brew basket, close the lid and place the empty carafe onto the carafe plate. 4. Press and hold both the 'AUTO' button for five seconds to start the Auto Clean system. Note: The icon reading 'CL' will remain lit to indicate that the Auto Clean system is activated. 5. Leave unit to Auto Clean for approximately 60 minutes. 6. When Auto Clean has finished, the 'CL' icon will turn off. 7. Discard the liquid in the carafe. 8. Using water only, run a minimum of two full brew cycles through your coffeemaker. 9. Wash, rinse and dry each removable piece of your coffeemaker (see the Basic Cleaning section of this guide for specific instructions). CLEANING INSTRUCTIONS Wipe with a soft, damp cloth. Wash by hand in warm soapy water, or in the dishwasher (top rack only). Wash by hand in warm soapy water 11 Photo Courtesy: Pixabay Many coffee drinkers agree that coffee beans ground right before brewing bring out the fresh flavor in a morning cup of coffee. You don't have to be a barista to get this kind of freshness either. With the right coffee grinder, you can make your own at a fraction of the cost of a purchase from the corner coffee shop. There are hundreds of different coffee grinders on the market, but these top models stand out from the rest. Check out why coffee drinkers from all over love these models. MORE FROM CONSUMERSEARCH.COM Dimensions (Overall): 8.82 Inches (H) x 12.99 Inches (W) x 10.87 Inches (D)Capacity (Volume): 12 CupFeatures: Nonstick Hot Plate, Glass Carafe, Automatic Shut-Off, Removable Filter Basket, Cord Storage, Brew Pause, programmable, Water Level WindowMount Type: Free StandingIncludes: Glass Carafe, Removable Filter BasketCoffee Filter Type: Basket FilterCoffee Type Used: Ground CoffeeWattage Output: 975 wattsCare & Cleaning: Dishwasher-Safe PartsWarranty: 2 Year Limited Warranty. To obtain a copy of the manufacturer's or supplier's warranty for this item prior to purchasing the item, please call Target Guest Services at 1-800-591-3869TCIN: 50298715UPC: 050875828124Item Number (DPCI): 072-08-0011Origin: ImportedWARNING:This product can expose you to chemicals including Styrene, which is known to the state of California to cause cancer, and Bisphenol-A, which is known to the state of California to cause birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov. www.p65warnings.ca.govEnjoy rich flavor extraction with the BLACK+DECKER™ 12-Cup* Programmable Coffeemaker. The Vortex™ Technology Water Flow evenly saturates coffee grounds using optimal water flow for maximum flavor. You can change the brew strength for a stronger cup of coffee. Sneak-A-Cup™ Technology lets you pour a cup of coffee before the rest of the pot has brewed—all without any drips or spills. The digital controls feature QuickTouch™ Programming so you can easily set the clock and program the auto brew system for coffee now or later at the touch of a button.*cup equals approximately 5 oz. (varies by brewing technique) Photo Courtesy: Pixabay If you're like many typical Americans, you enjoy a hot, fresh cup of coffee in the morning (or maybe even all day). The surge in popularity of single cup coffee makers has made it super easy to enjoy the hottest, freshest cup each and every time. The only problem? The market has expanded to include a lot of choices, which can make it overwhelming to pick the right one. How do you find the single cup coffee maker that's right for you? Start by comparing the features that matter most to you to the best available options on the market. MORE FROM CONSUMERSEARCH.COM © 1996-2014, Amazon.com, Inc. or its affiliates The auto-drip coffee maker is ridiculed by coffee snobs (and for good reason—plenty of other methods make consistently better coffee), but the auto-drip's no hassle, automatic brewing still makes it the go-to choice for a lot of homes and offices looking for a quick caffeine fix. While you may not be able to get the "perfect" brew from an auto-drip, you can make it a whole lot better with a little know-how. Like computers, coffee is complex, easy to sink money into, and attracts a vast swath of opinions...Read moreAn auto-drip coffee maker is handy because you can set it and forget it, but the fact you can't control the temperature or the water ratio as it pours over the beans means you can't customize the brew as much to fit your liking. The key to good auto-drip is to do skip any silly tricks and keep it as basic as possible, starting with the right coffee beans and roast.Start the Process Right: Whole Beans, a Good Grind, Filtered Water, and the Right TemperatureSince you can't control a lot of the variables that make a cup of coffee good with an auto-drip it's important that you start the process right. This means fresh-roasted whole beans, getting a good grind, fresh water, and trying to get the temperature as close to right as possible.Pick and Store Your BeansSince a drip coffee maker already handicaps the flavor a little it's really important to get fresh beans. If you're fortunate enough to have a good local roaster near you it's worth getting your coffee from them because it's almost always guaranteed fresh. Coffee goes stale quickly and the process goes even faster when the beans are already ground, so stick with whole beans. If you're stuck with a grocery store brand be sure to look for a roasting date on the package so you can get something fresh-ish.If you do have a local roaster where you can buy beans directly it doesn't hurt to ask if they have any coffee blend recommendations for an auto-drip coffee maker. They'll at least be able to steer you toward roasts that might work better with a little flavor loss. My favorite local coffee shop recommends a medium roast because a light roast can lose too much flavor and dark will be too strong. Photo by davidd.Get the Grind Right to Speed Up Brewing TimeCoffee gets its flavor and aroma during a process called extraction when the hot water passes through the ground up beans. If this happens too quickly, the coffee will be weak; if it happens too slowly, it will be bitter. The speed of this is decided by how fine the grind of the coffee is.For most auto drip coffee makers you want a fine or medium grind depending on the type of filter your coffee maker uses. Here's an estimation of how fine to grind it:Flat Bottom Filters: Medium (close to the texture of sand).Cone Shaped Filters: Medium/Fine (A little finer than granulated sugar).Gold/Plastic Permanent Filters: Medium.It might take a little experimenting to get the right grind. If your coffee is too bitter, try a coarser grind. If it's lacking flavor, try a finer grind.Most auto-drip coffee makers are also programmable, but resist the urge to grind your coffee the night before and set it to automatically wake you up in the morning. It's best to start the coffee brewing immediately after grinding the beans to capture all the flavor. Photo by Joe King.Use Filtered Water with the Right RatioSince a cup of coffee is mostly water, the quality of that water is important. If you live in an area where tap water isn't very good then use filtered water for your coffee. You might think the taste of coffee can overwhelm the taste of bad water, but it doesn't.Additionally you need to play around and get your water to coffee ratio right. In general, you want about 1 or 2 tablespoons of ground coffee per six ounces of water. Your preferences may vary, so feel free to try different amounts. Once you get a good ratio, stick with it. When you're doing so, run a few tests on the "cup lines" on your brewer to see how they actually stack up. Different brewers gauge the cups differently and it might not be six ounces.Perform a Trial-Run to Get Your Coffee Maker's Temperature UpIf you're working with an especially junky drip coffee maker like the ones you find in hotel rooms then you're probably not brewing a cup of coffee anywhere near the temperature you should be. The National Coffee Association recommends that coffee should be brewed between 195-205 degrees Fahrenheit. Most cheaper drip coffee makers can't get up to this temperature quickly enough and they end up producing a bitter cup of coffee. One trick to solve for the low-temperature problem comes from Budget Travel:Do a "trial run" of your coffee maker-without coffee-to heat up the machine. Pour the heated water back into the device and brew your coffee as usual. While you won't get the water to a perfect level of hotness, you will get it pretty darned close.This can help get an underpowered coffee maker up to the right temperature so it properly brews the coffee. However, some drip coffee makers will keep raising the temperature even after it reaches the optimal 195-205 degrees (which can burn your brew), so your mileage may vary here. Get a thermometer and do some tests. If your machine consistently has problems with a consistent temperature, you're going to have a tough time getting consistent results.Post-Brew: Get the Pot Away from the Heating ElementIf you're using a coffee maker with a glass carafe like this one, the most important step you can take is to get it off the warming plate. The warming plate is often the reason the coffee burns and gets bitter. The second the coffee is finished brewing, dump it into a thermal carafe (like any of these) and serve it from there.If you're in the market for a new coffee maker it's worth it to splurge on one that pours directly into a thermal carafe because they don't use the heating element that burns coffee.Clean the Pot Daily, Deep Clean the Whole System MonthlyThe set it and forgett ease of a drip coffee maker is great, but one of the side effects is that it can be hard to remember to keep up with the cleaning and maintenance. If you're making coffee every day it's important to clean and spray out the carafe daily because otherwise you're just getting a second taste of yesterday's brew. You should also clean out the whole system at least once a month, but if you're a daily drinker then once a week is recommended. Thankfully, you can do it with vinegar.Fill the tank with a 50/50 measure of vinegar and water.Run the vinegar and water mixture through a brew cycle just as you would regularly make a pot of coffee (without grounds!).When it finishes, pour the mixture from the carafe back into the tank and run the process again.Dump the mixture from the carafe and scrub the pot with soap and water.Run one more cycle with regular water to flush out any remaining vinegar.If you're using one of the metal carafes mentioned above it's also a good idea to leave the vinegar and water mixture in the carafe overnight to remove any stains on the inside. Cleaning the coffee maker and pot can make a surprisingly big difference in the quality of a cup so it's good to keep up with it.No matter what you do you're not going to get the same full-flavored cup of coffee from an auto-drip coffee maker as you do from something like a French Press or AeroPress. However, if the simplicity and ease of the auto-drip is its biggest appeal, the above tips will help you make the best cup possible. If you'd like to dip your toe into the other types of coffee brewing, be sure to check out our guide. Have some tips of your own? Share them in the comments.

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