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- cuisinart grind and brew thermal 10 cup coffee maker manual, cuisinart grind and brew thermal 10-cup automatic coffeemaker manual, 1.0, cuisinart grind and brew thermal 10 cup coffee maker manual, cuisinart grind and brew thermal 10-cup automatic coffeemaker manual.



Product Parts and Benefits Reservoir Cover with Release Button Flips back for easy filling of the water reservoir and access to the grinder compartment. Showerhead Distributes water evenly over coffee, reducing temperature loss as water passes through grounds. Audible Tone An audible tone sounds 5 times when brew cycle is complete. 14 Cup Setting Improves extraction, flavor and temperature when brewing fewer than 5 cups. Hour and Minute Buttons Use to program clock and Auto On function. Grind Off Button with LED Indicator Turns off the grinder when using preground coffee. Filter Basket Compartment Filter Basket Filter Basket Cover Cuisinart Gold Tone Commercial Dishwasher Safe Style Filter Filter Basket Door Filter Basket Door Release Button Brew Pause Stops flow of coffee from basket when carafe is removed from resting plate, so a cup can be poured in midbrew, if desired. Measuring Scoop with Brush Thermal Carafe with HandsFree Lid An easypour, dripless, doublewall insulated 10cup thermal carafe with ergonomic handle. Coffee berws through and pours through a unique lid that seals out air to preserve freshbrewed flavor. No need to turn or adjust lid. BPA Free All materials that come in contact with coffee or water are BPA free. Grinder Basket Lid Use the recess on each side of the lid to remove lid for easy addition of beans. Note Lid must be in place for unit to operate. The quality of that water is as important as the quality of your coffee. If water doesnt taste good from the tap, it wont taste good in your coffee. The charcoal filter removes chlorine, bad tastes, and odors, for the purest coffee flavor, every time you brew. Element 2 Coffee While coffee is 98% water, all of the flavor comes from the beans. To achieve the same great taste you enjoy at a coffee bar, you need to use the same quality of coffee. 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. <http://itemweb4.fr/userfiles/how-to-manually-remove-exchange-2003-server-from-organization.xml>



If it is not practical to buy small supplies, 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 darkroast beans, because freezing can cause the oils to coagulate. 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 the filter. If grind is too coarse, the water will pass through too quickly and the maximum flavor will not be extracted.

Element 4 Proportion Coffee that is too strong or too weak is always a disappointment.

Size 10 Cup To calculate the overall star rating and percentage breakdown by star, we don't use a simple average. Instead, our system considers things like how recent a review is and if the reviewer bought the item on Amazon. It also analyzes reviews to verify trustworthiness. Please try again later.

Dave and Kym 4.0 out of 5 stars
Our first one lasted over 6 years and its replacement lasted about 5. For those of you that might be shocked that we would keep buying a thing that needs regular replacement, listen up This machine allows you to load fresh whole coffee beans into it the night before and then it grinds and brews the coffee just before you wake up. Is it perfect No. Is it simple to use No. Does it require more maintenance and cleaning than a simple basket brewer Yes. Does it have multiple moving parts that can wear out over time Yes. Does it produce the absolute best cup of coffee that can be brewed No.

What it does do is to reliably produce a VERY good cup of fresh ground, fresh brewed coffee at a time of your choosing and keep the coffee relatively hot for a few hours without burning it. Most of the complaints I see about this coffeemaker seem to come from people that dont understand how tools with moving parts that perform multiple sequential processes actually work. I can live with that. I love this coffeemaker with all its quirks and issues but am forced to give it only 4 stars because Cuisinart needs to do some work on the lid. When it brews, the heat and moisture from the brewing basket are vented up through the grinder and into the lid. Over time, this causes the lid to warp mostly from the springloaded switch on the grinder that presses against the RH side of the lid to make sure its closed. Many people will be unable to do this. CUISINART Fix the dang lid. Im buying another but this is your last chance. All in all, this is one of the coolest and most versatile

coffeemakers on the market today. It is also not my first Cuisinart Grind and Brew coffee maker purchase. When this coffee maker works, it is fabulous and brews a lovely cup of coffee. The problem with this product is durability. At some point, the pump in the water reservoir will stop working. It will shut off and refuse to complete the brewing cycle. Troubleshooting will not solve the problem. This particular coffee maker has been replaced 2 times under the 3-year limited warranty. Each time, Cuisinart has shipped out a new unit, but the shipping costs for the required return of the defective unit is on the consumer and not inexpensive. In addition, Cuisinart bills the consumer for the shipping costs of the replacement unit. I am not impressed. I had similar issues with my first Cuisinart Grind and Brew coffee maker purchase too. They never last for more than a year or so. I left it at one of the destinations. In doing my reviews however, I was interested in some of the comments.

I'd like to address some of them here. 1. No coffee burner under the carafe to warm it. Actually, this is a HUGE plus for this unit. The carafe is an insulated steel pot, so the coffee stays pretty warm for a long time. With this unit, the water is heated ONE time very hot, pushed through the freshly ground coffee beans or preground coffee and deposited in the insulated carafe where it stays warm for long enough to finish the pot. 2. Difficult to clean. Really. If you think this is the case, then you need to get a Keurig. If you are a coffee drinker, I mean, a REAL coffee drinker, you will want to clean your coffee maker components thoroughly EVERY time you brew a pot. Leaving old residue behind is just nasty and sours the brew. That may seem like a lot of work, but the result is that I get a consistent and DELICIOUS pot of coffee every time. I have made a startling discovery in this area. Well, startling to me. I used this coffee pot in my old residence where I had a water softener installed. The water I used for coffee brewing was filtered through an additional unit to remove extra chemicals like fluoride to provide the purest water. I usually had to microwave it for 20 seconds or so with each cup. Then, I moved to a new house without a water softener. WOW. The coffee brewed IN THE SAME POT was a LOT hotter after the brew. It finally struck me what was going on. So, if you have a water softener in your home, you should consider using a nontreated water source for your coffee maker if you want really hot coffee. Tiene su molino integrado y es facil de programar. La programacion la puedes configurar hasta con un dia completo de antelacion 24 h, no mas. Conserva el cafe caliente las primeras 2.5 h, despues continua tibio por otras 5 obviamente disminuye la temperatura con cada servida. No requiere filtros de papel pero puedes usarlos en especial si te molestan los pequenos trocitos que quedan en el fondo.

Puedes retirar la jarra aunque se este pasando el agua por el filtro de metal no se derrama. Si te excedes por mucho mas de la capacidad de la cafetera, en el nivel del agua, se derrama por la parte de atras. Si la usas de diario lo unico que hay que estar limpiando constantemente es el molino. El cable es un muy corto por lo que debes colocarla cerca de el alimentador de luz. Solo he tenido que comprar filtros para el deposito de agua. Sorry, we failed to record your vote. Please try again El molino del cafe no es tan practico se llena de vapor al estarse preparando el cafe y queda cafe molido pegado en el molino lo cual es molesto tener que desarmarlo y secarlo cada vez que se utiliza. Sorry, we failed to record your vote. Please try again It also requires more maintenance. Moisture gets up into where you put the beans so youre supposed to clean it out every time; much different than the hopper version. Also only makes 10 cups instead of 12. Very unclear in the description. Paying the extra money for the old model and sending this one back. Sorry, we failed to record your vote. Please try again Not a big inconvenience, just a quick step in addition to cleaning the coffee filter, rinsing the pot, loading the beans and water. Grinder is loud but finishes quickly. There is a hot plate that heats the caraf while brewing and then turns off. Coffee stays hot for at least a couple of hours. This isnt a professional grade machine with a giant hopper but it makes great coffee, and I recommend it. Sorry, we failed to record your vote. Please try again Muy facil de operar y hacer funcionar. Al momento de que se enciende y se muele solito el cafe, despide un aroma increible. La jarra de acero inoxidable es fantastica por que no hay problema de que se rompa como la de cristal. Sorry, we failed to record your vote. Please try again Great to have fresh ground and brewed coffee in the morning. Sure you have to wash the grinder each time, so what.



This is the only model that fits under the cupboards. Sorry, we failed to record your vote. Please try again The grinder always gets steamed up and wet and needs to be cleaned Sorry, we failed to record your vote. Please try again Sorry, we failed to record your vote. Please try again Muy decepcionada Sorry, we failed to record your vote. Please try again Programable para despertar con cafe recién hecho. Sorry, we failed to record your vote. Please try again In order to navigate out of this carousel please use your heading shortcut key to navigate to the next or previous heading. And with so many coffee makers to choose from, it can be a daunting task. But arrowing your coffee maker decision down to a Cuisinart isn't a bad idea — Cuisinart is obviously a big name in kitchen items and there's a certain amount of clout with the brand. Cuisinart offers a number of different coffee makers, ranging from single serve to automatic and even all-in-one machines. You won't find Cuisinart manual coffee makers i.e., French presses, pour over devices, cold brew pitchers, etc., but that doesn't mean there aren't dozens of options to work with. We've gone through and closely compared all of the different Cuisinart Coffee Makers, so read on to learn what model is best for you. They're great for people who are the sole coffee drinker in a household, for those who like random cups throughout the day, and especially for those who appreciate a quick, quality cup of joe any time for any reason. Cuisinart has a few different single-serve models, so let's break these down and tally up the pros and cons for each of them. Less than 10 pounds and only 9.3 inches in width and 12 in height, it won't take up a disproportionate amount of space on a countertop. Despite its compact size, it offers a number of convenient features, including auto-off in 30 minutes, programmable 24-hour function, and a reusable filter cup.

It's capable of brewing a full 12-cup pot when company is around but it can also burble out a 6-oz. Not much larger than the Cuisinart SS 10 Premium, it clocks in at 12 pounds but offers a lot more bang for the extra weight. Adjustable carafe temperature K-cup compatible Three serving sizes, 6, 8, and 10 oz. 2-in-1 Energy save model Comes with reusable pod This single serve goes beyond just making a cup of coffee—it can also make a cappuccino, latte, shot of espresso, and more, making mornings a bit fancier than the average machine. The Buona Tazza boasts both a water and milk reservoir, a frothing wand, and an adjustable and removable drip tray. Both the water and milk reservoirs heat simultaneously so you don't have to wait any longer than you would for a single reservoir machine,

and it uses 19 bars of pressure to brew your beans. The eight buttons lining the center display provide options for single or double espresso, traditional coffee, manual flavor strength, steam, onetouch latte and cappuccino, and hotter temperature settings. I make a big pot in the morning, drink a cup while getting ready, then fill my large travel mug on the way out the door. Cuisinart has a number of automatic coffee makers to peruse, so let's break them down and see which one fits the bill for your household. This beauty could technically be included as a singleserve machine thanks to its multicup capabilities. You can opt to brew between 1 cup or as many as 14 in the glass carafe, a standout option not available on more coffeemakers. Similar to its adjustable brewing options, you can also decide when you want the machine to autoshut off—anywhere between 0.4 hours, another unique feature not found on many other machines. The Coffee on Demand operates sans carafe, which is the most unique aspect of the machine.

<https://yuseigachi.nl/wp-content/plugins/formcraft/file-upload/server/content/files/16288c0a156cdd---cannondale-bike-owners-manual.pdf>

While the interior doublewalled coffee reservoir isn't visible, there's a nifty gauge on the front of the machine modeled after a vehicle gas gauge—when it's hovering over E, you know it's time to refuel. This Cuisinart also offers the option to brew between 1 cup as well as a full 12, because we all know that options are golden. Pour over is typically lauded as superior to other methods of coffee making, but the primary downside is that it requires focus and effort precaffeination. The Pour Over Brewer automates the process so you can enjoy the quality of this method without the fuss. The glass carafe can hold up to 8 cups of coffee and sits atop a heater that will keep it warm for up to two hours— a fairly typical “stay warm” length of time. You can also customize the strength and temperature on the Cuisinart Pour Over Brewer, which is always a bonus for finicky coffee drinkers. Buying a nice grinder and a nice coffeemaker can be a lot for both the counters and your wallet, so buying a two for one just makes sense. The machine automatically grinds before brewing and, like previous entries on this list, it also offers a 24 cup brew option. Water reservoir isn't removable. Its features are directly inline with the 550BK, except rather than a hot plate for a glass carafe, the 650BC offers a doublewalled stainless steel thermal carafe that keeps the existing heat in. It automatically grinds and brews, and the feature can be shut off so you can also enjoy some preground coffee, too. The gold tone reusable filter is a standard across all but singleserve models and is available for a fairly inexpensive price if it needs to be replaced. This means you don't have to fiddle with paper filters, which is a huge plus. Just be sure to keep an eye on those model numbers before adding it to your cart.

Cuisinart Coffee Maker Instructions The different categories of Cuisinart machines often function similarly, but each comes with its own manual that breaks down everything from opening the box and unpacking the machine to cleaning it out after usage. To the point and straight forward, it's easy enough to get set up and get going. **How to Clean a Cuisinart Coffee Maker** When it comes to cleaning your machine, the rule of thumb is not to use any harsh cleaning agents. Rinse it with water and wipe the filter basket with a damp cloth. You can also put the filter, carafe, and lid in the upper rack of your dishwasher if you're not feeling like doing it by hand. The best thing you can do is handle it every time the appropriate light goes on. It's super easy—all you need is a. The user manual gives you a step by step breakdown for your specific machine type, so just make sure to keep an eye on the light. It's more of a fact than a mantra, but let's go with it. Clean, uncontaminated water is key to making a solid cup of joe, which is one of the reasons why they really advocate for swapping the charcoal filter out regularly. For an optimal coffee experience, you'll want to change yours every sixty days or two months. Every pack purchased comes with two filters in recyclable bags, which is always a nice touch. Open the water reservoir and pull out the filter container, remove the old charcoal filter, and replace it with the new one. Run the container holding the new filter underwater for roughly 10 seconds before placing inside your machine. Easy peasy lemon squeezy. In light of

that, let's chat through a few of the common problems people have encountered with their Cuisinart— both user and machine error. Run the "Clean" cycle at least twice and try again. If that doesn't solve the problem it would be very surprising, but outside of that, you'll likely want to contact customer service. If it's broken, you'll have to order a new one to correct the problem.

If it isn't, then a good soaking in hot, soapy water may be all in needs. Dust and oils build up and create blockages— once those are eliminated, it should function like it's supposed to again. If you exceed that, it can result in some really messy overflowing. Because many of the machines are plastic, they're fairly easy to pry apart with some care and a flathead screw, but that's not an ideal situation. The best way to prevent this unfortunate circumstance is to doublecheck how much the basket can handle and not exceed that amount. Whether you're looking for a singleserve, automatic, or combo machine, Cuisinart has an option for your morning java. Figure out what you want out of your coffee machine and find the model that best suits your lifestyle. Find It Here! PDFs will open in a new tab, or you can rightclick and select "Save Link As." Scroll down to the bottom for Cuisinart coffee grinder manuals and percolator manuals. Learn how your comment data is processed. Thanks for your support! Designed by yours truly. Everyday Amazon Outlet Clearance and Overstock Deals Most Wishd For Items Amazon Exclusives Unique Products I do my best to give you honest assessments of everything I cover. Feedback—positive or negative—is always welcome, so don't be shy about using the comment box at the bottom of most posts! Here Are 7 Ways To Fix It! Black and Decker is the only game in town Find It Here! HowTo Articles Here Are 7 Ways To Fix It! Find It Here! Pennyline on The SCA Certified BUNN Heat N Brew is a Slightly "Different" Kind of BUNN Archives Pretty please. It must never be used on the range top. SAFEGUARDS 16. Do not set a hot carafe on a wet or cold When using electrical appliances, basic surface.Do not use a damaged carafe or a carafe followed to reduce the risk of fire, electric having a loose or weakened handle.

Do not clean carafe or heating plate wTo reduce The lightning flash with arrowhead the risk of electric shock, this plug will fit symbol within an equilateral into a polarized outlet only one way. If the triangle is intended to alert the plug does not fit fully into the outlet, reverse user to the presence of uninsulated the plug. If it still does not fit, contact a dangerous voltage within the qualified eleThe quality of that Control Panel. 6 water is as important as the quality of Programming Your Coffeemaker. 7 your coffee. If water doesn't taste good from the tap, it won't taste good in your Setting the ProgSee detailed drawing 14. Water Reservoir with Water Level on page 6. Indicator 2. Showerhead not shown Distributes water evenly over coffee, Note Lid must be in place for unit to operate. 16 16. Grinder Basket 17. Filter Basket Cover To put on or remove, grasp cover in area 13 14 indicated by arrows.Use caution when removing cover. 18. Gold Tone Cuisinart Commercial 17 Style Filter A note about filters When usinWhen the coffeemaker is plugged in, 1200 Simply follow "Making Coffee with Pre will appear until you set the time.Press Once you've donNOTE produce cooler coffee when brewing Some ground coffee may flow into small pots because the heater the carafe.You'll have to decide that one for yourself. Your coffeemaker comes with a charcoal water filter that eliminates chlorine, bad tastes and odors from MAKING COFFEE WITH tap water. PREGROUND BEANS Inserting the Water Filter Follow instructions in "Before Brewing Your First Pot of Coffee," page 7. soak it, fully immersed, in cold tap 1. Fill the Reservoir and Insert Filter water for 15 minutes. COMPLETELY CLEAN AND DRY For best performance from your coffeemaker, ALL PARTS AFTER EVERY USE decalcify the base unit from time to time. Always turn coffeemaker OFF and remove The frequency depends upon the hardness the plug from the electrical outlet before of your tap water and how often you use the cleaning.

We delete comments that violate our policy, which we encourage you to read. Discussion threads can be closed at any time at our discretion. Thanks. Unfortunately, we do not sell the seal separately from the lid. You will have to purchase a new lid for your model DGB650C. This part can be found under DGB600CL. I hope this information helps! Thank you for your question and good luck with

your repair! According to our database, the model number you provided is just a portion of a model number with multiple possible variations. To ensure that we recommend parts that will work for your model, please check your information again; you will need to provide us with the full model and serial numbers located on the sticker on the unit itself. Once we have that information, we would be happy to find the part you need. The handle only comes with the carafe. I have linked the part below for you. Good luck with your repair. Yes, you can. We have attached the link to the manual Can I get the top replaced Thank you For your model DGB650, we have brew basket lid DGB625LID or carafe lid DGB600CL. I hope this information helps! However lately the beep doesnt stop when finished and now the beeping occurs before the brewing is completed, need to open the cover and then close and then push the brew button again to finish the brew cycle. Interested in any tips to fix the problem. Thanks Based on our research, this could mean that the lid on your unit may have warped due to steam and as a result it doesnt close properly. The sensors in the unit may think that the lid isnt closed and is sending off a warning single. You may need to replace the lid in order to solve this issue. We hope this helps. Best Regards. Does the dab600 fit the DGB650BC The correct carafe lid is part number DGB600CL. I hope this information helps! If yes, what is the part number Thanks. There is not a gasket available for thermal carafe DGB600CRF. We apologize for the inconvenience.

I have researched the model you have provided and have found the part you are looking for is Part Number DGB500GLID. We hope this helps. Is it possible the wrong lid was sent. Double check the model of your unit, then look at the parts diagram once more for the part number you need. If it was the same part number. And explain your situation to them. I am sure they will be able to remedy your problem. WJA. Your eCTM will be stored in that account. If a Member has multiple Program Credit Cards they cannot be linked to the same Triangle Rewards Account. A Member can request the issuance of additional Triangle Rewards Cards that have the same account number as that Member's Triangle Rewards Account. Collecting electronic Canadian Tire Money eCTM can be collected when you purchase Eligible Merchandise see below at participating Canadian Tire stores or online at canadiantire.ca or such other web site as may be designated by Canadian Tire from time to time. To collect eCTM you must present a Triangle Rewards Card or use a Cardless Method described below. You can also collect eCTM on that portion of a purchase charged to a Program Credit Card. The Program Credit Card must be linked to a Triangle Rewards Account at the time the purchase is made in order to collect eCTM. The amount of eCTM collected on fuel purchases depends on the number of litres purchased. A minimum fuel purchase may be required before eCTM can be collected. The rate of collection may vary from time to time and by location and by type of tender used for payment so check at your local Canadian Tire gas bar. You can also collect eCTM on purchases that you make at other merchants that are charged to a Program Credit Card. The rate at which eCTM can be collected may vary from time to time and by location and is subject to change by Canadian Tire without notice.

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applicable Program Credit Card rate then in effect, even if you also present your Triangle Rewards Card or Cardless Method. However, if you redeem eCTM to pay for part of a transaction and pay for the balance of the transaction with a Program Credit Card that is linked to a different Triangle Rewards Account than the account from which the redemption is occurring, all eCTM collected in respect of that transaction will be credited to the Triangle Rewards Account from which redemption is occurring. You will not be able to collect eCTM on that portion of a transaction in respect of which you redeemed eCTM.