

established in 1956

Early Summer 2010

WILLIAMS-SONOMA

Inside: the new
Breville panini press



weeknight grilling

DINNERS IN LESS THAN AN HOUR

For Father's Day delivery, order by 9am (PST) June 17.

See page 50 for details.



1. customizable brew settings

2. easy-to-fill reservoir

3. fast-heating copper element

4. spray arm for even showering

5. mixing tube for consistency

6. temperature-sensing hot plate

1. Settings on brew basket allow you to manually adjust for brewing a half-pot, a full pot or a full drip-stop for enjoying a cup mid-cycle.
2. Clear top-mounted water reservoir is easy to fill and allows you to see exactly how many cups you've added.
3. Copper element quickly heats water and maintains it at the optimal temperature for extraction throughout the brewing cycle.
4. Metal nine-hole spray arm won't cool down water as it showers evenly over ground coffee for uniform extraction.
5. Specially designed tube mixes brewed coffee at the bottom of the carafe for consistent taste, temperature and strength.
6. On glass-carafe models, an independently powered hot plate automatically adjusts temperature before, during and after brewing.

The Technivorm Moccamaster ensures flawless extraction so you can enjoy the full rich flavor of a perfect cup of coffee in just six minutes.

Technivorm Moccamaster coffeemaker

New While gourmet coffee beans can be found in kitchen cupboards across the country, few home kitchens are equipped with a coffeemaker capable of actually extracting the coffee's full, rich flavor. By consistently maintaining an ideal water temperature (195°F to 205°F) and optimal coffee/water contact time, our new Moccamaster coffeemakers ensure even extraction so every cup reaches its full potential. Each machine is hand made in the Netherlands to the specifications of Technivorm inventor and owner Gerard C. Smit, who designed every functional detail of the Technivorm with the goal of producing the best cup of coffee. The machines are certified by the Specialty Coffee Associations of America (SCAA) and Europe (SCAE) to meet the strict guidelines required to produce its Golden Cup standard – the perfect cup of coffee. Operation is simple: just fill the brew basket, add cold water to the top reservoir and switch the machine on. Brewing starts in 30 seconds, and in only six minutes you'll savor a delicious, perfectly balanced pot of coffee.

- Quietly brews flawless coffee in six minutes at a consistent temperature for optimal extraction and flavor.
- Individually hand made and tested in the Netherlands.
- Cone-shaped brew basket designed for optimal coffee/water contact time features a manual drip-stop function.
- High-grade metal exterior provides durability and sleek styling.
- Uses standard #4 paper filters.

Thermal-Carafe Technivorm, maintains brewed coffee in a stainless-steel vacuum-insulated carafe. 40-oz. cap.; 11" x 6¾" x 15" high.

Brushed Silver #24-2345833 **\$299.95 Exclusive**

Black Metallic #24-2345973 **\$299.95 Exclusive**

Glass-Carafe Technivorm, with dual-temperature hot plate that automatically adjusts to maintain ideal heat level. 40-oz. cap.; 12¾" x 6¾" x 14" high.

Brushed Silver #24-2345965 **\$279.95 Exclusive**

Black Metallic (not shown) #24-2345940 **\$279.95 Exclusive**



*Thermal-Carafe,
Black Metallic*



*Glass-Carafe,
Brushed Silver*

Only at WILLIAMS-SONOMA
the *new* Technivorm
Moccamaster coffeemaker

