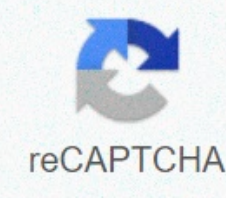


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Technivorm moccamaster kbt 741 thermal carafe

© 1996-2014, Amazon.com, Inc. or its subsidiary Close your eyes and picture the typical, budget drip coffee maker. Now imagine this humble device honed and designed with an eye toward extreme artistry to the point where it could almost serve as a work of modern sculpture, à la 1960. Next, the demand that said gadget be handbuilt in the Netherlands. I bet what you would see standing in front of you when your vision cleared would be very close to the \$299 Technivorm Moccamaster CBT 741. It's priced in the UK at £200 and AU\$379 in Australia. Also make sure to read: The best home espresso machines for sale right now Technivorm Moccamaster machines meet all these criteria and are about the furthest thing from a cheap Mr. Coffee thing that perhaps a fancy Italian espresso maker is to a single serve, coffee-pod gizmo. You will pay a steep price to enter this world of premium coffee machines. That said, Moccamaster has the power to make some truly outstanding coffee, especially with more premium beans. You can find cheaper, but still excellent gourmet drip percolators, like Bunn Velocity Brew BT. While Bunn makes coffee extremely fast, it couldn't match Moccamaster when it comes to brewing a more flavorful brew with the same high-end steak. Only that's why I'd put the expensive machine on top. Moccamaster CBT 741's intelligent design and cunning style are just extra icy on this tasty coffee maker's cake. See all images +3 More Design Providing of clean lines, sharp angles, and lots of negative space, to say Technivorm Moccamaster CBT 741 is attractive feels like an understatement. With its liberal use of metal, clear plastic, and to some extent glass, Moccamaster is one of the most beautiful automatic coffee machines I've ever used, although I admit the Norwegian-made Wilfa Black Precision could only upstage it. Of course, the device is even harder to find in the US than Technivorm gadgets. Growning from Moccamaster's flat, rectangular base is a trim, tall tower topped by a trapezoidal water tank. To the right of this clear enclosure sits a hard-plastic funnel that houses standard Type 4 paper filters or also accepts permanent gold filters. This bridge basket rests on a thin, black plastic platform, giving the clear impression that the filter floats above its high stainless steel thermal decanter. The Mokka master comes with easy-to-purify parts and has a simple, lovely design. Megan Wollerton/CNET And this carafe isn't conventional either. Instead of the typical spout that adorns more traditional coffee cans, Moccamaster's carafe has a lip like a high metal funnel collar. It's an odd form, but there's a good reason for it. The channeled lip of the carafe allows you to pour from it in virtually any direction or angle: straight on, sideways, you name it. This itself rests on a flat pad (not a hot-plate, as many glass-carafed cousins Technivorm also sells) and sits inside a curved socket that stabilizes the container. Pushing the carafe into his station presses a white button that acts as an additional safety measure. In order to start the brewing process, this button must be pressed when turning the Power Button On/Off. The idea here is that this setup will help you avoid the situation where scalding fluids start flowing from the machine when you least expect it or when the carafe is absent. The Brew-Thru-Lid allows you to pour directly through it. Megan Wollerton/CNET Despite its elegant shape and metallic parts, Technivorm Moccamaster CBT tips the scales at a relatively light 4.8 pounds (minus its 1.7-pound thermal carafe). It's a high unit, however, reaching 15.5 inches at its highest point and not small either, spanning 10 inches wide by 6 inches deep. In fact, Moccamaster is on the same scale as the massive Bunn Velocity Brew BT (15 by 7 by 13 inches), although Bunn's blocky build makes it seem even bigger. Usability and features After using Moccamaster CBT for a little while, it became clear that the folks at Technivorm put a lot of thought into their function. In addition to the aforementioned white safety button and funnel-lipped carafe, the coffee machine has other attributes, making it a breeze to work. The flat lid of its water tank is a cinch to remove and reveals a wide mouth that is easy to pour water into – critical during these coordination-challenged predawn hours. The same applies to the clearly marked water markings of the tank (written in both units of litres and cups). And since most of the coffee machine's removable parts are large and modular, and they rest only in place thanks to gravity, cleaning the Moccamaster by hand is quite painless. However, be aware that washing the various components of the product in a dishwasher – especially the thermal carafe – is verboten. Page 2 Preparing the uniquely designed Moccamaster, not to mention watching it run through its brewing process, is a big part of the fun of using this machine. After filling the water tank, drop a No. 4 paper filter (along with the coffee grounds measured using the included scoop) into its brew-basket, simply turning the water outlet arm into place (over the basket). With both lids in position (water and brew basket), next screw what Technivorm calls a Brew-Thru-Lid (with shut-off pipe) into the mouth of the thermal carafe, then slide the carafe into its socket and turn the switch over. Bubbles are a nifty side effect of the brewing process. Brian Bennett/CNET That's when the magic happens, and by that I mean the bubbles. Yes, about 10 to 15 seconds into the brew cycle na er you are treated to a soft gurgling sound, and gradually become a crescendo of bubbles marching upward inside a glass tube in the middle of the reservoir as boiling water moves from the idea of dripping over the coffee grounds into the brew-basket. It's a fascinating process to watch and one reminiscent of aquariums, lava lights and other bubblicious eye candy. I also appreciate how Brew-Thru-Lid allows you to pour coffee directly from the carafe at the end of the brewing cycle without having to unscrew it. Technivorm also claims that the gadget's long tubes will mix the coffee while brewing and also preserve the heat of the thermal carafe's contents. While I can't directly check if this piece of hardware actually stirs things up, the machine was able to deliver remarkably delicious bridges where others failed (more on this later). Performance Aesthetics aside, when you boil it all down, what really matters in a coffee maker is the quality of the brew it creates. I can happily say that Technivorm Moccamaster CBT 741 does not disappoint. I found that the handsome machine consistently made very tasty pots of coffee (10 cups at a time), and in some cases brews that were really sublime in taste. The raw performance figures backed up Moccamaster coffee brewing skill. The entire brewing cycle took 5 minutes and 45 seconds (6 minutes if you expect to wait for the last drops to stop). It is well under 8 minutes or less recommended by the Specialty Coffee Association of America (SCAA). Also, I measured the temperature in the brew basket to usually hit the coveted 200 degrees (Fahrenheit) at the 2 minute mark (or right after). Thereafter, the temperature was between 200 and 204 degrees throughout the brewing cycle. The Moccamaster keeps its water very hot during the brewing cycle. Brian Bennett/CNET This type of show confirms that Moccamaster runs rings around smaller machines like Melitta 10-Cup Thermal (\$70) and Capresso MT600 (\$130), which tended to serve up bitter brews (especially Melitta) from identical beans. Oddly enough, while Moccamaster was able to whip up very tasty pots from my test coffee (Costco House Blend whole beans, medium grind), Bunn Velocity Brew BT created a drink that was slightly smoother and less gritty. Of course, this machine also took just 3 minutes, 30 seconds to brew the entire 10-cup pots. On the flip side though, when I used a more premium coffee variety (especially the Capresso Grand Aroma) the results were dramatically different. The Moccamaster repeatedly created a brew that was deliciously smooth, complex and almost velvety in nature. However, Bunn Velocity Brew BT made a cup that was coarser, slightly more bitter on the back, and flatter tasting, albeit starting with the same beans. This seems jive with Bunn's higher extraction percentage compared to Moccamaster's lower extraction prices. On our tests, Moccamaster showed coffee with a TDS (total dissolved solids) of 1.1 (extraction of 23.2 per cent). Bunn achieved a much higher extraction percentage of 30.4 (1.4 TDS). It is generally accepted within coffee aficionado circles that the ideal extraction percentage is between 18 to 22 percent. Anything beyond that is believed to be overgrown, providing less desirable compounds from a certain selection of grounds. Pour from any angle with the funnel-donuts. Brian Bennett/CNET Another bright spot in Moccamaster's performance is its ability to keep its brewed coffee warm for hours. In fact, the thermal carafe was able to keep its content at 150 degrees (F) for a marathon 6 hours, the longest I have measured from a thermos-equipped coffee maker. Conclusion If you were to take a survey among coffee fanatics and serious foodies alike about which brand of drip coffee maker is top dog, I'd bet dollars to doughnuts Technivorm would be the first name that crossed their lips. But is this reflex justified? If my experience with Moccamaster CBT 741 is any judge, I would emphatically say yes. I admit that this machine is very expensive, and at \$300 US (£200, AU\$379) it's sure to be way out of many people's budgets, especially for a luxury appliance. However, be aware that other devices are hot on Moccamaster's heels, especially the Bonavita BV 1800TH (\$180), which is built to offer similar drip brewing performance but for less. That said, with its compelling thoughtful design, metallic appearance, and consistently delicious batches of drip coffee, Moccamaster should be on any coffee lover's short list. Throw in its ability to keep coffee warm for a long 6 hours, and yes, its bubble-filled brewing process, and you have a machine that's hard to top. Top.