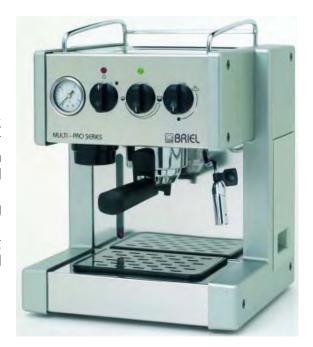
MultiPro ES200APG-TB

One Group Thermo Block

This highly-polished, stainless-steel thermo block unit comes with the pressure gauge and superior control of espresso quality that's found elsewhere in commercial machines. For use with fresh ground coffee or the exciting new E.S.E. pods, the convenience of a warming MultiPro adds plate and Briel's patented Auto Espresso Flow™ feature. This MultiPro unit allows the user great control and ease of use combined with solid performance.



Additional features include:

- Constant 18 Bar pump pressure (substantially above the minimum requirement of 9 bars necessary for an authentic espresso) produces a savory espresso with perfect crema every time.
- ESE adapted for use with ground coffee or coffee servings (pods).
- Filter holder and filter basket for ground coffee/Special filter holder for coffee servings (pods).
- Turbo Jet Frother combined with Thermo Block technology, a Briel exclusive, instantly produces plentiful dry steam for a thick milk froth for a cappuccino or latte.
- Patented Crema Master[™] filters for ground coffee or pods produce rich genuine crema every time, and AquaStop[™] No-Drip System prevents dripping and need to "bleed" machine of remnant water.
- Two thermostats regulate the coffee cycle and steaming process for the pump, with a third "safety" thermostat located on pump in the event of abnormal or continuous use.
- "OK" light signals when machine is ready for brewing or frothing.
- Push button switches dependable quality.
- Removable 2 liter water reservoir that fills from the back.
- Water level visible from the front with water filter on intake.
- Removable overflow tray for easy clean up.
- 2 Brass filter-holders one for ground coffee and the other for coffee pods
- Built-in coffee tamper and measuring spoon included.

Unit Information:

- UPC Code Steel-Silver: 7-86818-30004-3
- 13" x 12.2" x 15"
- 19 lbs.
- UL approved
- 120 volts, 1600 watts

Master Pack:

- 2 units
- 24.8" x 14.2" x 15.4"
- 40 lbs