

# PRODUCT COLLECTION

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# MODBAR DNA

Modbar is the original undercounter brewing manufacturer, creating beautiful machines that open up the bar and increase hospitality. The core of our DNA – our brand promise – is to be at the heart of a beautiful cafe experience. To live up to that promise, we:

- Offer innovative design solutions for workflow and efficiency
- Help customers realize their vision for cafe design
- Guide customers in designing for cafe experience
- Produce machines that work consistently and reliably
- Provide exceptional customer support and a reliability guarantee

Our customers – cafe designers, entrepreneurs, architects, and hospitality experts – look to Modbar for a premium product that will help them create an iconic space for their customers.

Coffee consumers are now demanding seamless, customer-oriented cafe experiences that feel effortless and deliver on quality. At the same time, designers and architects are pushing the boundaries of what a cafe can be.

With Modbar, designers create a space for coffee that doesn't necessarily feel like a coffeehouse – customers are surprised to see coffee coming out of a Modbar Espresso tap, as if by magic.





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**ESPRESSO SYSTEM AV**

The most elegant and consistent under-counter espresso equipment available. Crafted and sold in full partnership with La Marzocco.



Elevate quality and aesthetics with the Modbar Espresso AV, our under-counter solution combines excellent performance with beautiful design. Remove the barriers between guests and hosts, and enjoy a true espresso prepared with full transparency and immersion.

**SPECIFICATIONS**

- auto volumetric brewing for optimal performance
- optional scales for mass mode brewing methods
- 4 positions programmable lever
- up to two taps per module
- easy access to water, power and drain connections for maintenance
- heated brew group
- PID temperature control
- intuitive display and shot timer
- La Marzocco portafilters
- fully customizable tap colors
- customizable finishes for handle and portafilter
- home version also available

SPECS	TAP	MOD 2 GR	MOD 1 GR
Dimensions*	14 x 32 x 36 cm 5,4 x 14,0 x 12,5 in	43 x 38 x 22 cm 17,0 x 14,9 x 8,5 in	43 x 38 x 22 cm 17,0 x 14,9 x 8,5 in
Weight	10,5 kg 23 lbs	18 kg 40 lbs	16,5 kg 36,5 lbs
Capacity		2,8 l (dual boiler)	1,4 l
ELECTRICAL	MOD 2 GR (CE)	MOD 2 GR (ETL)	MOD 1 GR
Voltage	220-240 V	208 V	208-240 V / 110 V
Amps	11 A	13 A	7A / 14A
Element Wattage	3233 W	2733 W	1545 / 1650 W
Frequency	50/60 Hz	60 Hz	50/60 Hz
Phase	single	single	single

\*L x D x H

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## ESPRESSO SYSTEM EP

Make an instant design statement while maintaining performance and control. Cafes choose Modbar because it allows the barista and the client a direct and open space to interact, creating a feeling of openness in a public environment.



The Espresso EP allows for complete control over the entire extraction cycle and is focused on crafting a variety of recipes based on your customers' palates.



## SPECIFICATIONS

- programmable pressure profiling
- manual and automatic modes
- volumetric dosing
- PID temperature control
- 2 progressive boilers
- automatic rinse and cleaning programs
- heated brew group
- control over brewing temperature and pressure
- intuitive display
- heated brew group
- La Marzocco portafilters
- fully customizable tap colors
- customizable finishes for handle and portafilters

SPECS	TAP	MOD
Dimensions*	14 x 33 x 29 cm	41 x 42 x 14 cm
	5,4 x 13,2 x 11,4 in	16,0 x 16,6 x 5,4 in
Weight	11,3 kg	16 kg
	25 lbs	35,3 lbs
Capacity		1,2 + 1,2 l (dual boiler)

ELECTRICAL	MOD (CE)	MOD (ETL)
Voltage	220-240 V	208/240 V
Amps	14 A	12A/15A
Element Wattage	3220 W	-
Frequency	50/60 Hz	60 Hz
Phase	single	single

\*L x D x H

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## STEAM SYSTEM

More than just a steam station, Modbar Steam delivers a minimal, modern aesthetics coupled with power and control. Give your customers a full view of their drink being prepared, from espresso pull to rosetta.



Recreate a traditional espresso machine with one or two Steam taps next to your Modbar Espresso, or set up distinct service areas to suit your workflow. Cafes can design specially dedicated steaming stations to accommodate their needs and boost throughput.

## SPECIFICATIONS

- double wall pro touch wand
- improved dry steam performance
- minimal purge required
- refresh button for water recirculation
- right-hand side connections for easy service access
- ergonomic handle designed to match the Espresso AV
- fully customizable tap colors
- customizable finishes for handle and portafilter

SPECS	TAP	MOD
Dimensions*	9 x 27 x 32 cm	43 x 38 x 22 cm
	3,5 x 10,7 x 12,4 in	17,0 x 14,9 x 8,5 in
Weight	3,5 kg	18 kg
	7,7 lbs	40 lbs
Capacity		4,6 l

ELECTRICAL	MOD 2GR (CE)
Voltage	208-240 V
Amps	14,4 (CE) / 13 (ETL)
Element Wattage	3306 (CE) / 2704 (ETL)
Frequency	50/60 Hz
Phase	single

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## POUR-OVER SYSTEM

Expand your menu – and your margins – with automated by-the-cup offerings. Maintain full control with manual brewing and programmed pulse recipes on the counter.



Brew by hand using one of the two included spray tips or teach the machine up to 15 different recipes accessible at the touch of a button. Adjust flow rate to suit your brew method and extraction preferences.

## SPECIFICATIONS

- 15+ programmable recipes
- two ready to use profiles
- automatic and manual brewing modes
- adjustable flow control valve
- volumetric and time-based dosing
- holder ring and two spray tips included
- touch screen and joystick
- flexible hose and wand
- fully customizable base color

SPECS	TAP	MOD
Dimensions*	18 x 23 x 45 cm 7,0 x 9,2 x 17,9 in	41 x 42 x 14 cm 16,0 x 16,6 x 5,4 in
Weight	6,9 kg 15,2 lbs	16 kg 35,3 lbs
Capacity		1,2 + 1,2 l (dual boiler)

ELECTRICAL	MOD (CE)	MOD (ETL)
Voltage	220-240 V	208/240 V
Amps	12A	11A/13A
Element Wattage	2760 W	2300/3000 W
Frequency	50/60 Hz	60 Hz
Phase	single	single

\*L x D x H





## CUSTOM COLORS

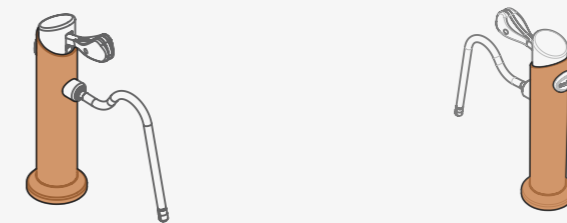
### ESPRESSO AV



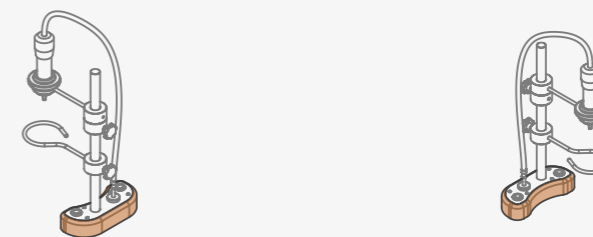
### ESPRESSO EP



### STEAM



### POUR-OVER



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All specifications are subject to change without notice.

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