

modbar

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.



POUR-OVER SYSTEM



Brew by hand using one of the two included spray tips, or teach the machine up to 25 different recipes accessible at the touch of a button. Adjust flow rate to suit your brew method and extraction preferences.

SPECIFICATIONS

- store 25+ pour-over profiles
- two active profiles at a time
- automatic and manual brewing modes
- built in flow control valve
- volumetric and time based dosing
- holder ring and two spray tips included
- unique “teaching” mode; perform your pour by hand and the system memorizes and stores it for you
- flexible hose and wand
- two spray patterns
- lab mount system
- chromed tap

SPECS	TAP	MOD
Dimensions	7x 9 x 17.5 in 18 x 23 x 45 cm	16 x 14 x 5.5 in 41 x 36 x 14 cm
Weight	12 lbs 6 kg	35 lbs 16 kg
Capacity		dual boiler: 1.2 l (zero recovery) ¹
ELECTRICAL	208V - 240V	
Amps	13A (ETL) / 11A (CE)	
Element Wattage	3000W	
Frequency	50/60Hz	
Phase	single	
Certifications	ETL ² , CE	

¹ @ 650ml/minute flow

² listed for electrical safety in US and Canada, complies with UL-197 and CSA22.2 listed for sanitation, complies with NSF/ANSI Standard 4

modbar

www.modbar.com | @modbar

USA ☎ +1-260-454-5040 | 628 Leesburg Rd., Fort Wayne, IN, 46808

WORLD ☎ +39-055-849191 | Via La Torre 14/H, 50038, Scarperia e San Piero (FI), Italy