

modbar

ESPRESSO SYSTEM EP

Make an instant design statement without sacrificing performance and control. Cafes choose Modbar because they see the importance of transparency between baristas and guests.



ESPRESSO SYSTEM EP



The mod and tap work together to give you complete control over bar design and espresso extraction. We've worked with baristas, cafe owners, roasters and machine technicians to design state-of-the-art gear that transforms the customer experience.

SPECIFICATIONS

- programmable pressure profiling
- manual and automatic modes
- volumetric dosing
- 3-zone pid temperature control
- 2 progressive boilers
- automatic rinse and cleaning programs
- control over brewing temp and pressure
- heads-up display
- heated brew group
- chromed tap
- La Marzocco portafilters
- custom handle finishes walnut (standard) or maple

SPECS	TAP	MOD
Dimensions	5.5 x 12 x 12 in 14 x 30 x 30 cm	16 x 14 x 5.5 in 41 x 36 x 14 cm
Weight	15 lbs 7 kg	35 lbs 16 kg
Capacity		1.2 l dual boiler

ELECTRICAL

Voltage	208V - 240V
Amps	15A (ETL) / 14A (CE)
Element Wattage	3300W
Frequency	50/60Hz
Phase	single
Certifications	ETL ¹ , CE

¹ 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