

# 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		1.2 l dual boiler (zero recovery) <sup>1</sup>

ELECTRICAL	208V - 240V
Voltage	208V - 240V
Amps	13A (ETL) / 11A (CE)
Element Wattage	3000W
Frequency	50/60Hz
Phase	single
Certifications	ETL <sup>2</sup> , CE

<sup>1</sup> @ 650ml/minute flow

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

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