

# 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		1.2l total (Dual boiler) (zero recovery*)
* @ 650ml/minute flow		
ELECTRICAL	208V - 240V	
Amps	13A (UL) / 11A (CE)	
Element Wattage	3000w	
Frequency	50/60hz	
Phase	single	
Certifications	UL, CE, NSF	

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[www.modbar.com](http://www.modbar.com) | [@modbar](https://www.instagram.com/modbar)

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