

PRODUCT COLLECTION

EN

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MODBAR DNA

Modbar is the original under-counter 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

*W x D x H

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MODBAR TEA

Brew tea with ease, beauty, and consistency. Modbar Tea allows you to transform your existing Modbar Espresso AV system into a craft-forward solution for speciality tea and on-demand tea concentrates.





Modbar Tea expands the capabilities of the Modbar Espresso AV system, providing you with full control over brewing tea and tea concentrates. Program infusions volumetrically or by beverage mass with ABR capable systems, and save multiple tea recipes alongside your existing espresso recipes. The tea portafilter allows you to control the flow rate of your tea infusions, while a simple pull of the lever begins the process.

With its open, under-counter design, Modbar Tea enhances workflow and customer connection while bringing beauty, flexibility, and reliability to the tea brewing process.

SPECIFICATIONS (MODBAR AV SYSTEM)

- modular design allows you to tailor your bar
- open concept highlights your craft
- customizable recipes for tea infusions
- programmable, repeatable volumes
- optional scales for mass mode brewing methods
- four-position, programmable lever
- precise PID temperature control
- heated taps ensure temperature stability
- Espresso AV module supports two dispensing taps
- easy, lever-based dispensing
- control flow rate using the tea portafilter
- intuitive display and shot timer

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

*W 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.





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

*W x D x H

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STEAM SYSTEM

More than just a steam station, Modbar Steam delivers 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 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	

*W x D x H

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POUR-OVER SYSTEM

Consistently exceptional coffee, completely hands-free. The new Modbar Pour-Over system creates moments of customer connection while streamlining your workflow.





Modbar Pour-Over gives you the freedom to craft a variety of coffee recipes with precision. Enjoy exact temperature control, programmable volumes, and interchangeable shower patterns tailored to your brewing device. Expand your setup with an additional Pour-Over tap or Hot Water Faucet, and refine your workflow with a modular design that elevates both efficiency and bar aesthetics

SPECIFICATIONS

- modular design allows you to tailor your bar
- open concept highlights your coffee craft
- customizable profiles for multiple recipes
- programmable, repeatable volumes
- precise PID temperature control
- heated taps ensure temperature stability
- multiple shower patterns to match your brewing device
- easy-to-use interface for above-counter control
- expandable capacity by adding a tap or hot water faucet
- seamless connectivity with the La Marzocco app
- self-cleaning flow restrictor reduces maintenance
- fully customizable tap colors to fit your space

SPECS	TAP	MOD
Dimensions*	10,6 x 29,5 x 44 cm	40,6 x 35,6 x 21,5 cm
	4.3 x 11.6 x 17.3 in	16.0 x 14.0 x 8.5 in
Weight	8,5 kg	22 kg
	19 lbs	49 lbs
Capacity		4,6 l
ELECTRICAL	MOD (CE)	MOD (ETL)
Voltage	220-240 V	208/220-240 V
Amps	15A	15.14A
Element Wattage	2800/3604 W	2567/3604 W
Frequency	50/60 Hz	60 Hz
Phase	single	single

*W x D x H

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CUP WARMER

Warm your cups to the perfect temperature and keep them ready for your next drink pour. The Modbar Cup Warmer improves your workflow while matching the seamless countertop design of Modbar espresso equipment.





SPECIFICATIONS

- Sleek, in-counter installation
- Aluminum plate evenly distributes heat
- Evenly warms cups
- 150W heating
- Illuminated power switch
- Stainless steel construction
- Available with a Schuko (type f) plug only
- Counter-top kit available via Nuova Ricambi

SPECS

Dimensions* 48,3 x 32,1 x 11,4 cm 16.3 x 10 x 5.2 in

Weight 6 kg 13 lbs

ELECTRICAL

Voltage 220 - 240V

Amps 0,6 A - 0,7 A

Element Wattage 150 W

Frequency 50/60Hz

Phase single

*W x D x H



CUSTOM COLORS

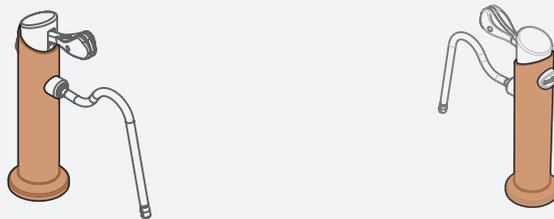
ESPRESSO AV



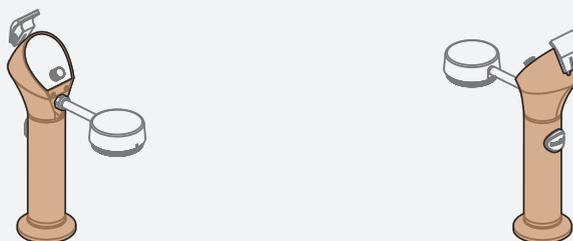
ESPRESSO EP



STEAM



POUR-OVER



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hello@modbar.com | www.modbar.com | @modbar

Modbar office | Riva Gulli 12, 34123 – Trieste, Italia
T. +39 040 9940001

Modbar showroom | Via La Torre 14/H, 50038 – Scarperia e San Piero (FI), Italy

All specifications are subject to change without notice.

WWW.MODBAR.COM