

modbar

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.





The 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

*L x D x H