



UNDER-COUNTER ESPRESSO • 1 OR 2 TAPS PER MODULE

MODBAR ESPRESSO AV

Modbar Espresso AV puts slim volumetric espresso taps on the counter and the machinery in a module underneath. One module drives one or two taps, so the bar stays low and open and grows with the menu.



Made by La Marzocco
Florence, Italy

1.4_L

coffee boiler per espresso tap

2

taps from one module

350_{mm}

ideal spacing between taps

220_{mm}

high, under-counter module

Figures from Modbar and La Marzocco manuals and pre-installation requirements (CE versions).

WHAT IT DOES WELL

01

Open, low counter

Only the tap sits on the counter, so there is no machine wall between barista and customer and the bar stays uncluttered.

02

Volumetric taps

Each tap doses espresso by volume at the press of a button, so every shot is consistent from the first barista to the last.

03

Add a tap later

One module drives up to two taps. Start with one and add a second tap when trade grows, without a second module.

04

A boiler per tap

Each espresso tap has its own 1.4 L coffee boiler, so two taps brew side by side without sharing temperature.

05

Pairs with Steam

Add the Modbar Steam system for milk drinks. Steam has its own module, so it never takes power from espresso.

06

Serviced from below

The module sits in the cabinet under the counter, so our engineers can work on it without disturbing the bar top.

WELL SUITED TO Speciality cafés, restaurants, hotels and concept stores that want espresso served over an open, low counter.

MODBAR ESPRESSO AV – SITE REQUIREMENTS



Most installation delays come from power, water or drainage not being ready. Share this page with your fit-out contractor.

ESPRESSO SYSTEM (AV)

	Module (W x D x H)	430 x 380 x 220 mm · under counter · same size as Steam module
	Power	1 tap: 2,676 W, 11.6 A · 2 taps: 3,227 W, 14 A (220-240 V)
	Supply	230 V single phase · 16 A commando socket (blue, 3-pin), one per module
	Coffee boiler	1.4 L per tap · tap weighs 10.5 kg

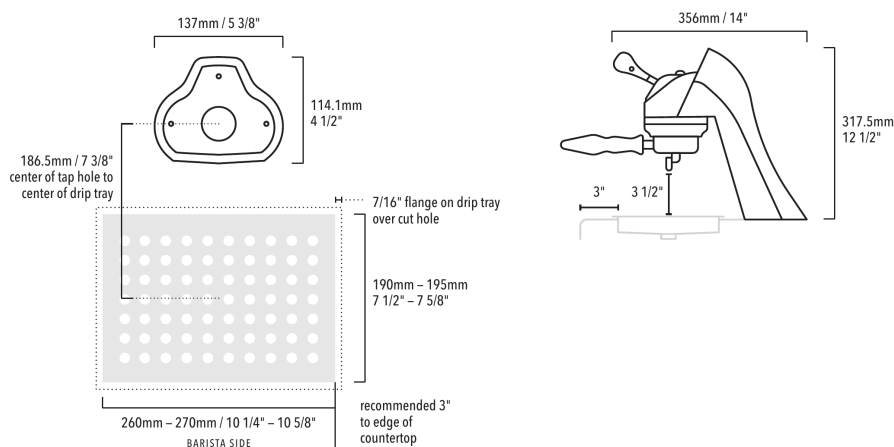
UNDER-COUNTER INSTALL

	Water supply	3/8" BSP feed per module · 2.3-6 bar line (steam and pour-over: min 2.5 bar)
	Waste	Gravity drain from each module, sloping down all the way
	Counter	7-75 mm thick · 1½" (approx. 38 mm) hole per tap · taps ideally 350 mm apart
	Tap to module	Max 1.5 m (5 ft) · ventilation clearance around each module

BEFORE YOUR SITE SURVEY

- ☐ Cabinet space under the counter for the module, with ventilation gaps
- ☐ 16 A commando socket for the module (confirmed at survey)
- ☐ Cold water feed and gravity drain inside the cabinet
- ☐ Counter 7-75 mm thick, drillable for a 1½" hole per tap
- ☐ Module within 1.5 m of each tap

ESPRESSO AV · TAP BASE, TAP-HOLE TO DRIP-TRAY LAYOUT & SIDE ELEVATION



Drawing: Modbar pre-installation specifications (US edition)

SUPPLIED, INSTALLED AND LOOKED AFTER BY MSS



Installation & commissioning

Our engineers survey your site, install and commission the equipment, set up water treatment and show your team how to use it.

Bronze, Silver & Gold service plans

Planned preventative maintenance, with labour included on every plan. You choose the level of cover that matches your trading hours.

Warranty & ongoing support

New equipment comes with a 12-month parts and labour warranty, subject to manufacturer terms. After that, we look after it for as long as you have it.

BOOK A FREE SITE SURVEY

T 01279 452110 E support@modernstandardservice.com W [modernstandardservice.com](https://www.modernstandardservice.com)



SCAN TO VIEW
THIS SYSTEM
ONLINE