



UNDER-COUNTER POUR-OVER · 2 TAPS, OR TAP + HOT-WATER FAUCET

# MODBAR POUR-OVER 2.0

Modbar Pour-Over 2.0 delivers programmed hot water for filter recipes from slim taps, with the module out of sight under the counter. One module runs two taps, or one tap and a hot-water faucet, so staff get repeatable pour-over without hand-pouring from a kettle.



Made by La Marzocco  
Florence, Italy

|                                   |                        |                            |                            |
|-----------------------------------|------------------------|----------------------------|----------------------------|
| 2                                 | 1.5 <sub>m</sub>       | 350 <sub>mm</sub>          | 2.8 <sub>kW</sub>          |
| taps, or tap + faucet, per module | max from tap to module | ideal spacing between taps | module, plus 250 W per tap |

Power from the Modbar Pour-Over 2.0 documentation. Module size and connections confirmed at survey.

## 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

**Repeatable recipes**

Water volume and pour pattern are programmed, so every filter coffee is brewed the same way whoever is on shift.
- 03

**Frees up staff**

The tap pours while the barista serves, instead of standing over a kettle for three minutes per cup.
- 04

**Tap or faucet**

Pair a second pour-over tap with the first, or add a hot-water faucet for tea and americanos from the same module.
- 05

**Builds with the bar**

Run it on its own for a filter bar, or alongside Modbar Espresso AV and Steam.
- 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 and roastery bars that sell filter coffee and want it consistent at speed.

## MODBAR POUR-OVER 2.0 — SITE REQUIREMENTS



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

## POUR-OVER 2.0 SYSTEM

|                                                                                          |                                                                         |
|------------------------------------------------------------------------------------------|-------------------------------------------------------------------------|
| Configuration                                                                            | 1 module drives 2 taps, or 1 tap + hot-water faucet · drip tray per tap |
| Power                                                                                    | Module 2,800 W + 250 W per tap (220-240 V)                              |
| Supply                                                                                   | Dedicated supply per module · UK connection confirmed at survey         |
|  Module | Under counter · exact size confirmed at survey                          |

## 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                  |

## SIZE &amp; FOOTPRINT



Size Under counter · exact size confirmed at survey

## BEFORE YOUR SITE SURVEY

- ☐ Cabinet space under the counter for the module, with ventilation gaps
- ☐ Dedicated electrical supply for the module (confirmed at survey)
- ☐ Cold water feed (min 2.5 bar) and gravity drain inside the cabinet
- ☐ Counter drillable for each tap and faucet (layout confirmed at survey)
- ☐ Module within 1.5 m of each tap

## SUPPLIED, INSTALLED AND LOOKED AFTER BY MSS



## Installation &amp; 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 &amp; Gold service plans

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

## Warranty &amp; 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](mailto:support@modernstandardservice.com) W [modernstandardservice.com](https://modernstandardservice.com)



SCAN TO VIEW  
THIS SYSTEM  
ONLINE