



UNDER-COUNTER STEAM • 1 OR 2 TAPS PER
MODULE

MODBAR STEAM

Modbar Steam gives milk its own tap and its own module under the counter. Steaming never competes with espresso for boiler capacity, and one module can drive two taps so two baristas steam at once.



Made by La Marzocco
Florence, Italy

4.6L

steam boiler

2

taps from one module

3.3kW

dedicated to steam

220mm

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

Milk on its own circuit

Steam has its own module and boiler, so milk never takes power or pressure from the espresso side of the bar.

03

Two taps, one module

One Steam module drives up to two taps, so two baristas can texture milk at the same time at busy peaks.

04

4.6 L steam boiler

A large dedicated boiler keeps steam pressure up through a queue of flat whites and lattes.

05

Works with any espresso

Pair it with Modbar Espresso AV, or run it alongside the espresso set-up you already have.

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 Cafés, restaurants and hotels with a high share of milk drinks that want an open, uncluttered bar.

MODBAR STEAM — SITE REQUIREMENTS



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

STEAM SYSTEM

	Module (W × D × H)	430 × 380 × 220 mm · under counter
	Power	3,306 W, 14.4 A (220-240 V)
	Supply	230 V single phase · 16 A commando socket (blue, 3-pin), one per module
	Steam boiler	4.6 L · tap weighs 3.5 kg

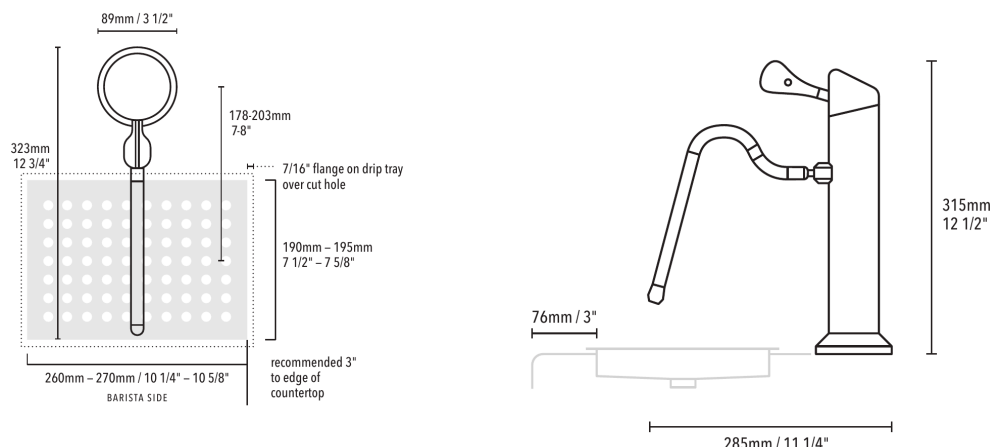
UNDER-COUNTER INSTALL

	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 (min 2.5 bar) 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

STEAM · TAP BASE, 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