

modbar

POUR-OVER SYSTEM

Expand your menu – and your margins – with automated by-the-cup offerings. Maintain full control with manual brewing and programmed pulse recipes on the counter.



POUR-OVER SYSTEM



Brew by hand using one of the two included spray tips, or teach the machine up to 25 different recipes accessible at the touch of a button. Adjust flow rate to suit your brew method and extraction preferences.

SPECIFICATIONS

- store 25+ pour-over profiles
- two active profiles at a time
- automatic and manual brewing modes
- built in flow control valve
- volumetric and time based dosing
- holder ring and two spray tips included
- unique “teaching” mode; perform your pour by hand and the system memorizes and stores it for you
- flexible hose and wand
- two spray patterns
- lab mount system
- chromed tap

SPECS	TAP	MOD
Dimensions	18 x 23 x 45 cm	41 x 36 x 14 cm
Weight	6 kg	16 kg
Capacity		dual boiler: 1.2 l (zero recovery) ¹
ELECTRICAL	220V - 240V	
Amps	13A (ETL) / 11A (CE)	
Element Wattage	3000W	
Frequency	50/60Hz	
Phase	single	
Certifications	ETL ² , CE	



Mobile number: +966 53 885 9093

Website: www.rfa-sa.com

Online shop: <https://shop.rfa-sa.com/>

Email: customer-service@rfa-sa.com

Location: Al Thumama, Riyadh, Saudi Arabia

