

modbar

POUR-OVER SYSTEM
BEST PRACTICES



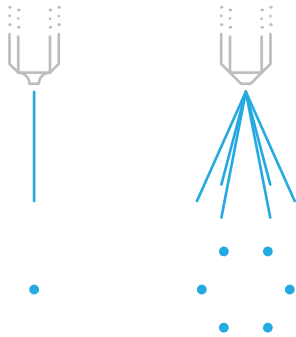
POUR-OVER SYSTEM

Modbar Pour-Over is a brewing device that allows baristas to brew “hands-free” by selecting one of 25 pre-programmed recipes, or manually with the flexible brewing wand.

Modbar customers have the best results with the pour-over system when it is calibrated and programmed for their specific use case. This guide will walk you through how to set up your pour-over(s) to get the delicious brewed coffee you’re looking for.

NOTE: A correct installation is key to success with any Modbar system. If you have any concerns after following the best practices below, please contact La Marzocco Solutions for additional support: solutions.usa@lamarzocco.com or call (206) 706-9104 x101.

DISPENSING TIP CHOICE



Your Modbar Pour-Over comes with two different dispensing tips: **single hole** and **spray nozzle**.

The single hole is similar to a gooseneck kettle spout and is best suited to “hands-on” brewing. If you’ve programmed in a recipe, all your barista has to do is “draw” the water over the coffee grounds for each pulse until the brew is complete. No more messing around with scales and timers.

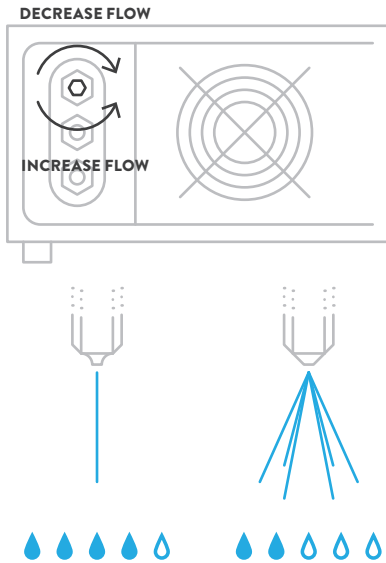
The spray nozzle emits a six-point shower of water to cover a wider portion of the coffee bed. By raising the brew wand

holder up or down on the pour-over stand, you can position the wand to deliver water at the right level for your brew method. The spray nozzle paired with the right program allows the barista to begin the brew, attend to other tasks, and return to the completed cup to deliver to the customer.

SET-UP STEP ONE: Choose the spray tip that fits your preferred brew method (“hands-on” or “hands-off”).

POUR-OVER SYSTEM

FLOW RATE ADJUSTMENT



The Modbar Pour-Over gives customers the option to adjust the rate at which water is dispensed onto the coffee bed with a needle valve at the back side of the machine (on the right hand side if you're looking at the front of the module).

The key to success with the adjustable flow rate is to stabilize incoming water pressure and flow rate. Water supply flow rate and pressure will affect dispensing and can create inconsistencies in the flow rate at the tap. Adding pressure regulators or expansion tanks to achieve 35-70 psi coming into each module is recommended.

Your flow rate will vary based on your brew method and recipe, but a shortcut to get you in the right ballpark is to use a medium-high flow rate with the single hole dispensing tip and a medium-low flow rate with the spray nozzle.

SET-UP STEP TWO: Use the needle valve to set the correct flow rate for your brew method and recipe.

1. Gain easy access to the flow adjustment valve
2. Assign "Manual" profile to the Left or Right tap button
3. Choose and attach preferred spout
4. Dispense water into decanter or drain
5. While water is dispensing, turn adjustment valve to increase or decrease to preferred flow rate.
6. Stop dispense and set up brew profile.
7. Test your recipe and repeat steps above as necessary to find the right flow rate for your coffee.

POUR-OVER SYSTEM

BREWING VARIABLES

Translating from hand-poured to any form of automated brewing will require adjusting a few variables. The Modbar Pour-Over isn't a robot barista: it's a way for your human baristas to make coffee more efficiently and spend more time serving customers.

Here are a few of the variables we suggest you look at when creating your new pour-over recipe for automation.

- **Pulse Cadence** – Leave at least 10 seconds between pulses so the tap tube can drain completely before the next pulse begins. This will help to avoid cooled water making it into the brew, as well as keeping dispensing volumes consistent.
- **Temperature** – Set the boiler 5-10°C higher than your desired slurry temperature. We recommend preheating your device/vessel with ~100g rinse before the brew begins (this can be programmed into your recipe). Keep in mind that the proximity of the pour spout to the slurry surface will affect brewing temperature.
- **Brewing Device** – Material and shape. Metal, plastic, glass, and ceramic devices will all conduct heat and brew differently, not to mention the differences between different shaped cones. The shower head spray tip is best-suited for Hario V60, Kalita Wave, and other symmetrical cones.
- **Turbulence/Agitation** – When brewing manually, you have a great deal of control over movement within the slurry. With the pour-over, try adjusting flow rate, stirring the bloom, or moving the pour spout closer or farther from the slurry surface to fine-tune agitation.

SET UP STEP THREE: Adjust your manual pour-over recipe to work with Modbar pour-over automation.

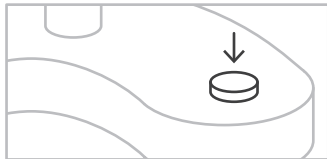
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COMPARISON: MODBAR POUR-OVER VS MANUAL POUR-OVER BREWING

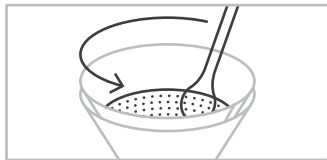
MODBAR POUR-OVER



Measure dose & grind



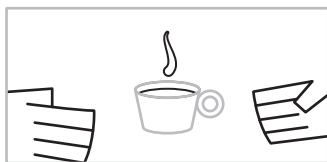
Run program



Stir slurry

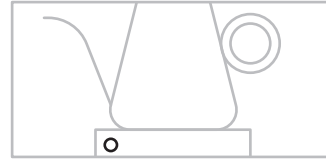


Engage with customers
or start another brew



Serve

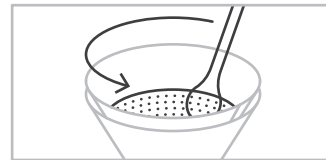
MANUAL POUR-OVER



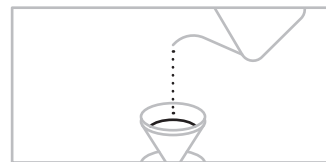
Heat up kettle



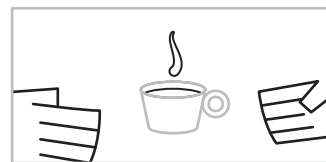
Measure dose & grind



Initial Pour and Stir of Slurry



Pour over scale with timer



Serve

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For additional resources, visit modbar.com/support

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