

THE ULTIMATE MODULAR COFFEE BAR.



Introducing Tech-Bar

Modern multi boiler coffee machines have had a traditional boiler system that has not changed in many years - it stores and reboils the same water reducing the oxygen content through the boiling process.

The last 30 years have seen evolution to the aesthetics of the coffee machine and minor updates. Tech-Bar reinvents how water is heated and handled. No longer is water stored in a tank and constantly reheated, changing its integrity.

Through the revolutionary design, water is dispensed directly from the main water supply delivering freshly filtered water to the Grouphead.

Your machine, your way.

The last decade has seen a change in coffee consumption, with smaller and more nimble cafes and kiosks popping up across cities and suburbs to meet demand. This has led to different requirements to be successful in business.

In answer to this, Tech Bar has reinvented the way we do coffee. Using our same state-of-the-art technology, we made our Tech-Bar modular, allowing you to customise your perfect configuration, regardless of size or space.



How Do I Know Tech-Bar Is For Me?



Consultation

Our team will work with you to determine the best configuration and units required, as well as the ideal way to position and create your Tech- Bar.



Design and Build

Once the configuration is determined, we can customise the colours and finish of the machines to showcase your coffee bar and bring it to life. We then start manufacturing and building your machine in Melbourne.



Installation and Configuration

Once your modular coffee bar is built, we will go on site to install and configure your machine.



Training

A member of the Tech-Bar team will come and train you alongside your team on how easy it is to use.



Maintenance

We will maintain and service your machine regularly to ensure it functions as it should, with our service and maintenance plans.



Added Benefits



Australian Designed, Italian Crafted

Australian Innovation built on Italian technology. Bringing together the best of both worlds with a modern and sleek design, Tech-Bar's mere looks can increase customer engagement, exceeding the expectations of Australia's coffee culture.



Modular System

Through creating a modular system you can customise the Tech-Bar to suit your requirements and grow and expand as your requirements change, without upgrading your machine.



Latest Touch Screen Technology

The latest touch screen technology. Tech-Bar allows you to manage the temperature of the group, coffee dose, adjustment and the infusion time in real time.



Space Saving

Bring the theatre back to your cafe through a modern and innovative design that frees up bench space, increases productivity and stands out from the crowd.



Enriching the Extraction

Tech-Bar is the world's first multi boiler design which allows the oxygen to remain in the water, optimising the taste of coffee each and every time.



Control Everything

Manage the brewing temperature control on each group independently, with accuracy and speed never achieved before.



Customisable

Colours and finishes are completely customisable to align with your brand.



Perfect Hot Water

Our pre-heater allows us to directly take water from the main water supply and bring it to the optimal temperature, resulting in hot water of the best quality.



Increased Productivity

Increased productivity results in greater profits for your business.



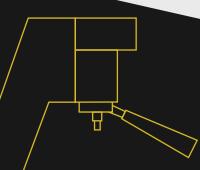
Reduction in Limestone Formation

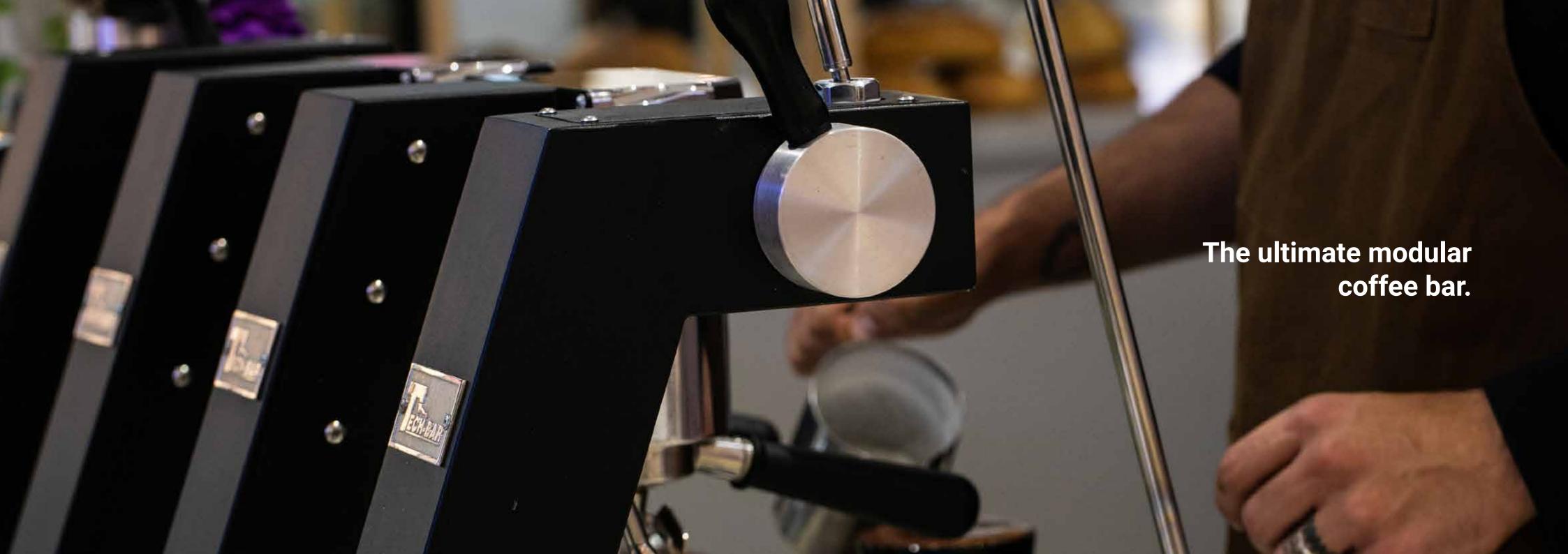
The thermal management system allows for a very limited limestone formation.

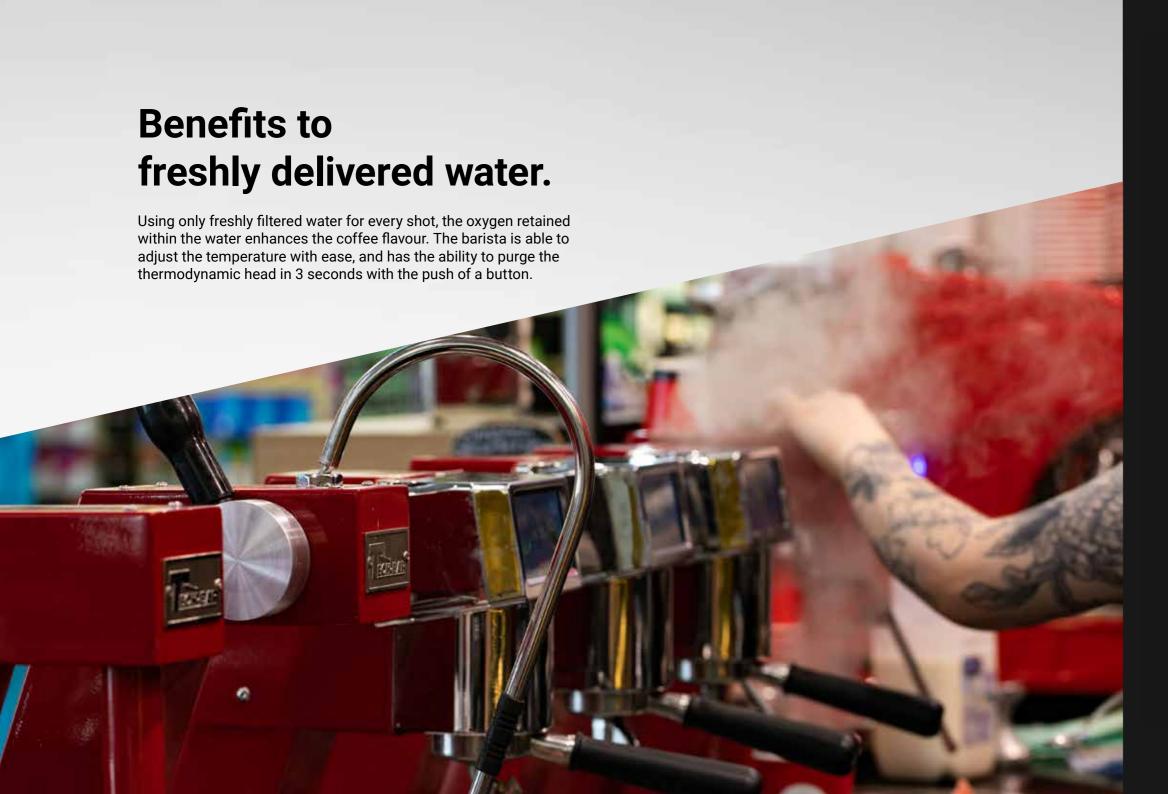


Easy to Service

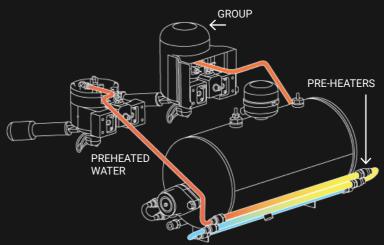
Servicing the machine is more efficient on the Tech-Bar, reducing downtime.

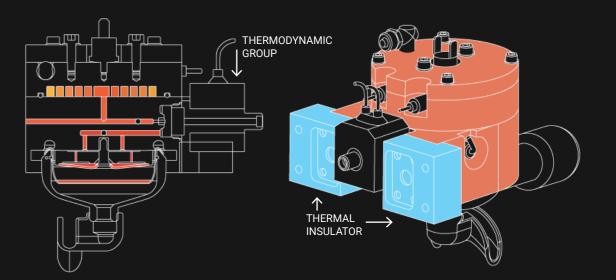






How it works





Independent Pre-heaters

The grouphead is powered by independent pre-heaters, which have an extremely quick reaction time to the temperature control.

This ensures **high precision and consistency** with every extraction of freshly filtered water.

New Thermodynamic Groups

This innovative system includes 2 or 3 groups independent of the steam production boiler and hot water.

Each grouphead is equipped with pip temperature control through independent heating and temperature sensor, easily adjustable by the barista.

Thermally Insulated Grouphead

Unit is **thermally insulated** from the rest of the machine.

Focuses on conserving energy by heating the extraction water only, which allows energy savings of at least 40% less than a conventional machine.

Product Range

Tech Bar allows for complete freedom to customise for the cafes that want to stand out. Ask about the many different finishes and colours available. Our modular system is designed to work for you.



Milk Dispenser Group Head



Hot Water (left)



Hot Water (right)



Nitro



Steam Wand (left)



Steam Wand (right)



Steam Wand Long (left)



Steam Wand Long (right)

Dimensions

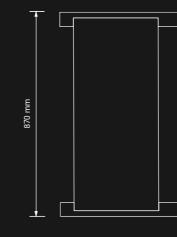
<u>Notes</u>

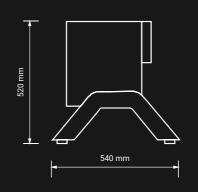
Plumbing: 1 x Cold Water 1/2 inch stop tap

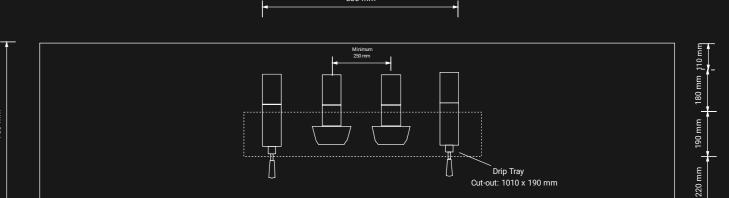
Power Underbench Unit: 1 x 32 Amp Single Phase

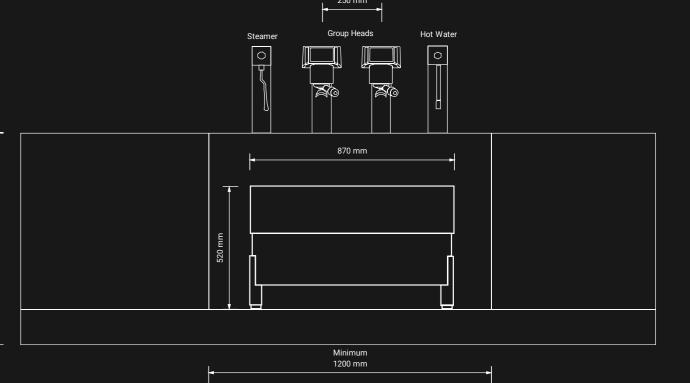
Please confirm all measurements on site

Boiler Dimensions











www.tech-bar.com.au

Manufactured by



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