

MODBAR

# IN YOUR SPACE



Stories of the Unique and Extraordinary







## MODBAR

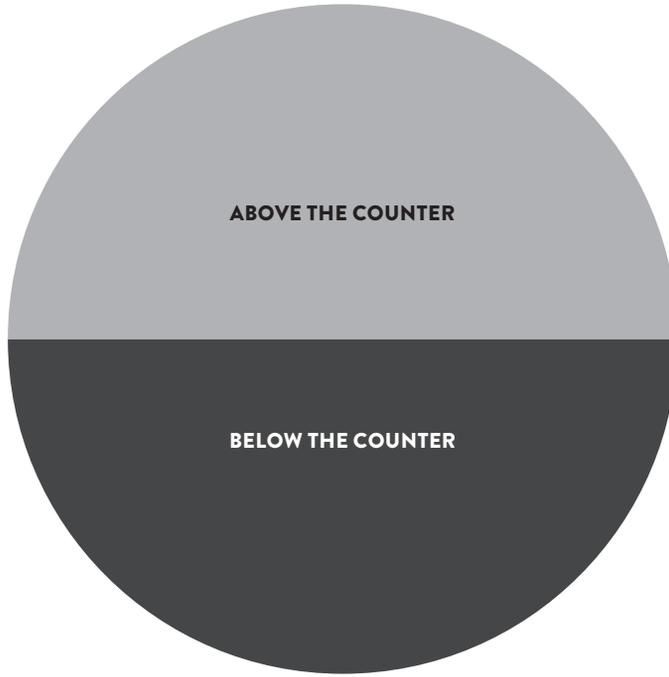
# IN YOUR SPACE

**H**ave you walked by a storefront window lately and noticed an incredible new space, something that makes you stop and consider the details? Likely that space has a set of shining taps on the counter. You ask yourself, what can that be? It may have been a coffee shop or maybe even a new modern hotel in your neighborhood. Modbar has an alluring design that captures your attention.

Modbar is the original undercounter brewing system, that allows for a different kind of experience in coffee brewing. The company is made up of an international team committed to creating an open space at the bar, removing barriers and creating a stronger bond between barista and customer. Invented in Fort Wayne, Indiana U.S.A. - a Midwestern town proud of its roots as an early manufacturing hub where the early

refrigerators, televisions, gas pumps and video game consoles were born. The founders (Aric Forbing and Corey Waldron) set out to make something never seen before and today, the ever-evolving and multifaceted Modbar, has turned into a leading-edge, world-class benchmark in quality, aesthetics, modularity – making every cup of coffee, and each social moment, remarkable.

**TRUE DESIGN IS WHERE FORM MEETS FUNCTION**



 **FORM**

 **FUNCTION**

# Bispekva TalorMade





## **The Roastery – The Kitchen – The Shop.**

They say that as when one finds oneself, in Oslo, walking along the Akerselva river on an early morning, and suddenly feels the faint smell of roasted coffee beans passing by... chances are the Talormade roastery is hard at work just around the corner. The former textile factory built in the early XX century and the surrounding neighborhood is sometimes referred to as the “cradle of industrialism in Norway”. Indeed, the old buildings which used to be home to sawmills and textile factories are now home to a new generation of modern businesses ranging from modelling agencies to IT companies and versatile concept stores, where people come by for a multifaceted colorful coffee break.





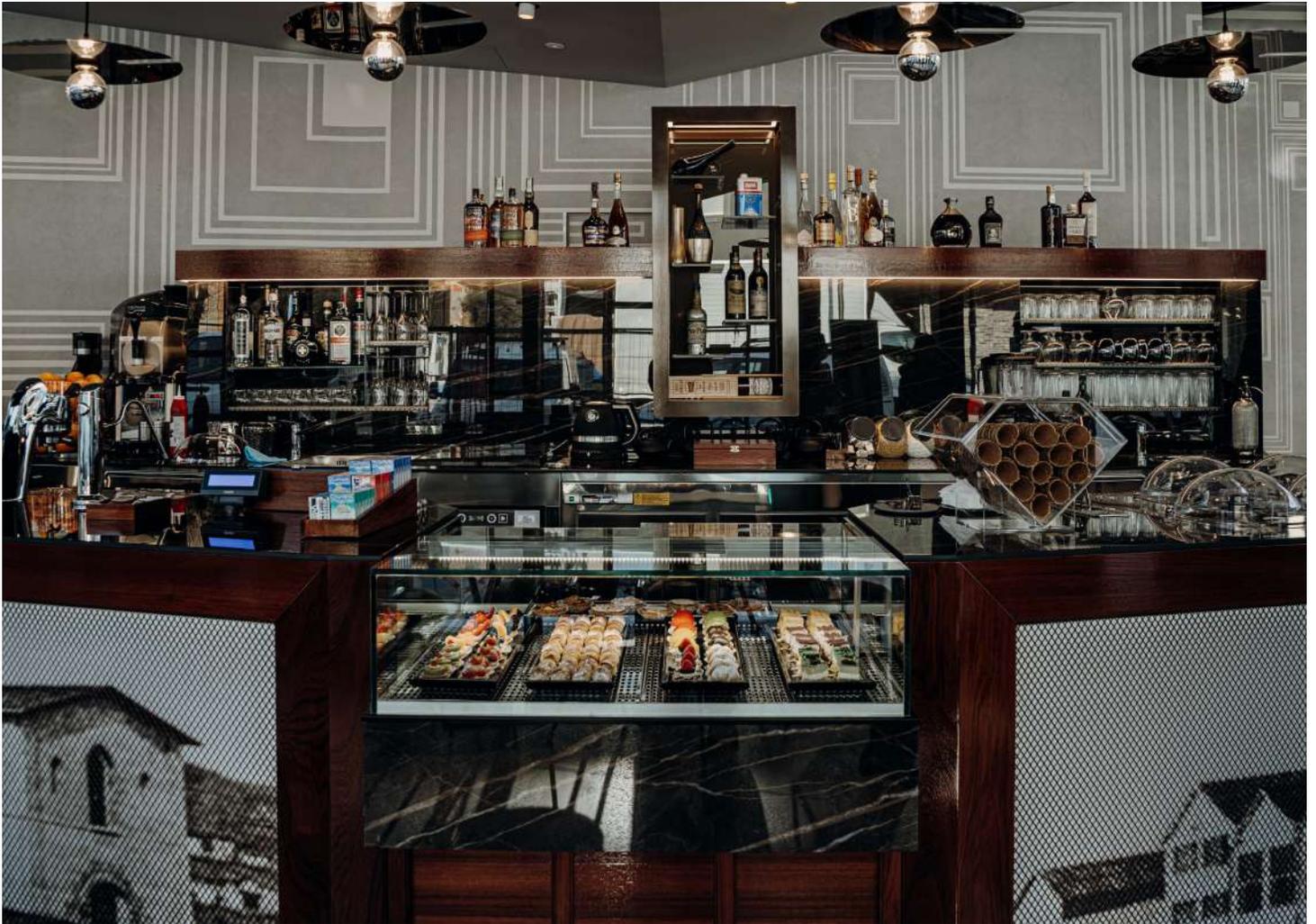


**A contemporary bistro in the graceful North-Italian town of Bergamo.**

The bistro features a metropolitan 70's flair, with great attention to detail. The precious wood and marble counter itself is a centerpiece able to bring the viewer back

in time, while reflecting a modern, urban tone, drawing one's eye from the bar and espresso-making technology to the lounge, chic and cozy.

# Chapeau Bistrot

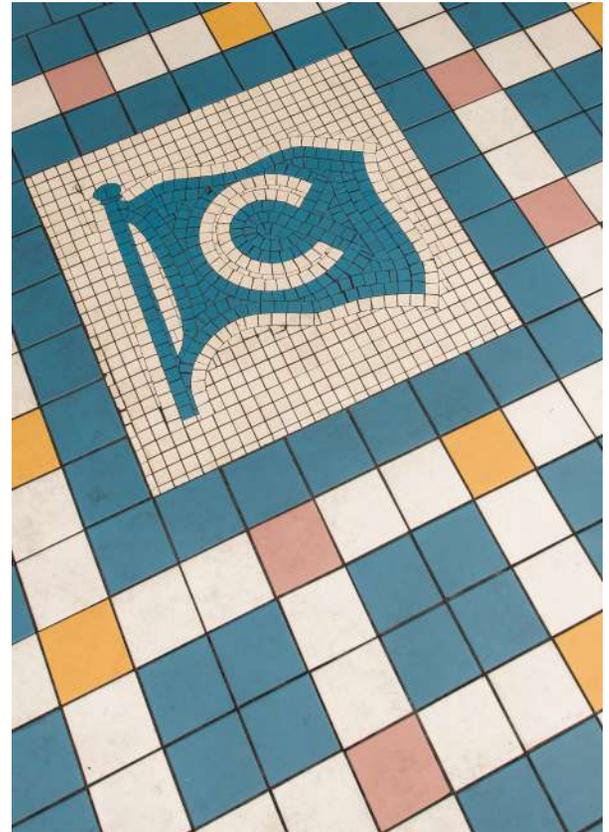








# Chucs



## **An ode to old-school glamour in the heart of London.**

The original Chucs on Mayfair's Dover Street opened its doors in Summer 2014. Chucs' second London Cafe, located on the Old Brompton Road continues with a design evocative of an opulent yacht, with its

blond wooden paneling, perfectly polished brass rails and vintage prints of Amalfi & the Cinque Terre adorning the wall, with this style branching out to the luxurious wraparound outside terrace.













# Coffee Collective



**The ambiance triggers imagination – it invites conversation and good times.**

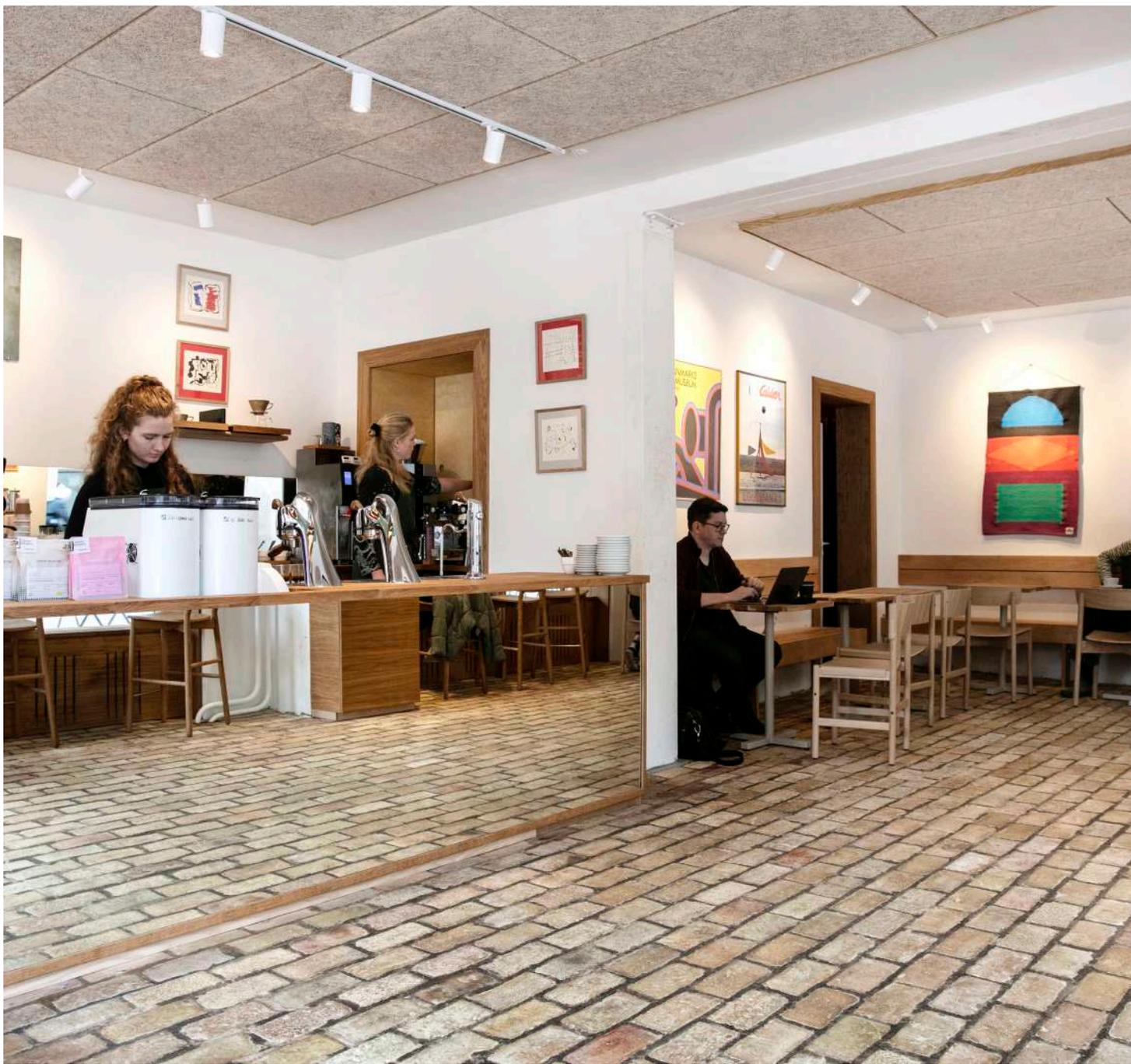
Exploring and unfolding exceptional coffee experiences, in a manner that gives better living conditions to coffee farmers across the globe, Coffee Collective

aims to set new standards for coffee brewing and serving in our coffee shops, and to keep exploring potentials in coffee all the way from seed to cup.

The mission of Coffee Collective – “Coffee quality is brought about in three links: Farmer, roaster and barista. We work hard to ensure that these three links collaborate, working towards the collective goal: Exploring coffee’s taste potential.”

Sankt Hans Torv - For their most recent coffee shop they aimed to make the most sustainable coffee shop possible in the building process. They have used new and old elements that are characteristic of Danish craftsmanship to create a space for tranquility and extraordinary coffee experiences; a newly designed bar arises from a floor that is paved with century- old hand-stroked stones. “The open and mirroring effect of the counter makes the Modbar look like it’s floating in the air.” - Klaus Thomsen, Co-Founder







# Compass Coffee





## **Passion for real good coffee in full view.**

Openness and transparency were central to the design of the flagship café and roastery. Founders Michael and Harrison wanted to allow customers to see the entire workflow from sourcing, sample roasting and blending, all the way through production and packaging. They were intrigued by Modbar, which allowed Compass Coffee to deconstruct the espresso machine and the barriers it created between the barista and customer and found equipment that allowed the vision of openness to be brought to the coffee bar.



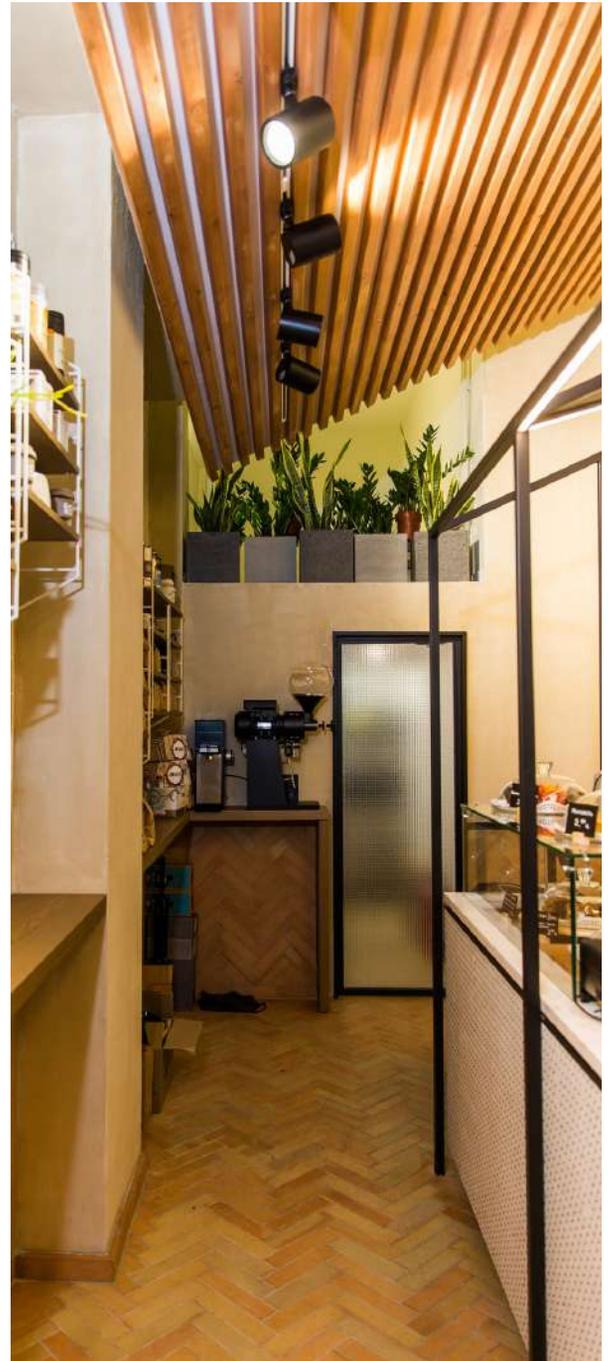




# Cultivos Coffee

**Exceptional spaces and experiences, while challenging the status quo.**

Cultivating quality – hospitality – experience – customer care is the common denominator to any temple housing the Modbar, whether at a coffee hotspot in Greece’s ancient capital, at a majestic corner in alpine France, in Turkey’s effervescent melting pot or in a North American dream destination.







# Davies & Brook





## **1st London venture from chef Daniel Humm.**

Located in the historic Claridge's Hotel, Davies and Brook dresses down the concept of fine dining, pairing delicious food with a refined but comfortable style, at once exciting and exacting, yet welcoming and fun.

The Modbar, tucked into a sunlit corner of the dining room, is a natural extension of the warmth and elegance of the decor and service, providing the perfect start to the guests' day, or end to their dinner. Mr. Humm also has Modbar at his three Michelin star and San Pellegrino's World's Best Winning Restaurant Eleven Madison Park in New York City.









# Dayglow

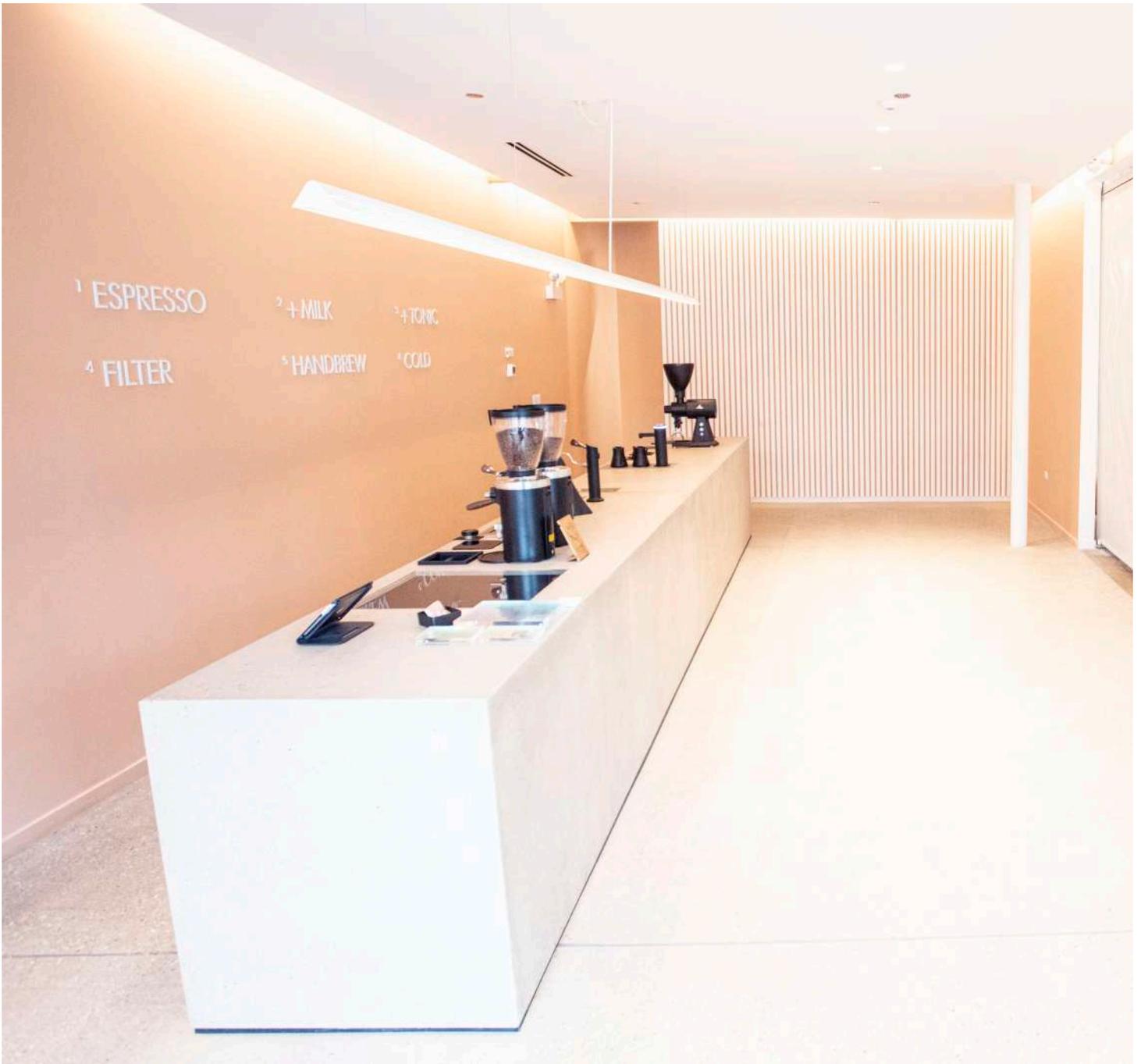




## **In hopes of creating community through discovery.**

“Born in Mexico City and having spent most of my life as a touring musician performing around the world, meeting new people, enjoying adventures and getting energized over coffee, such experience gave me a deeper appreciation for roasters that are doing amazing work overseas. Our vision at Dayglow is to make it easier and more affordable to try some of the best coffees the globe has to offer, whether at home or at one of our cafes” - Tohm Ifergan, Founder of Dayglow, a hybrid subscription service cafe based out of LA.







# Gresham Palace



## **Four Seasons Hotel Gresham Palace in the spotlight.**

This is one of Hungary's hospitality landmarks worth visiting – the Four Seasons Hotel Gresham Palace Budapest – where tourists and locals seeking for something classy and bold can savor a fine-dining meal, a high-end café experience or an elegant cocktail session with a majestic flair. Espresso and related drinks, with beans by Goosebumps Coffee Lab, are brewed on a refined flight of custom black Modbar units within a remarkable ambiance only a block away from the Danube river.







# Haven



## **An amazing journey.**

Whether it's about a café, an art museum exhibit or an installation at a designer showroom, the Modbar allows you to shift full attention to people, treating them to an awe-inspiring caffeinated break.







WHAT'S YOUR FAVORITE  
AUSSIE SPOT ?



# Istanbul Baking Company





## **Connection—and sense of community—at the core.**

Food is a moment for well-being, conviviality and cultural exchange and the fact of having such a location allows for such a blend to be possible... where the design of Modbar fits in seamlessly.

This relaxing, multi-functional bakery is a get-together place amongst Istanbul's hotspots – the JW Marriott Hotel – that caters freshly baked goods entirely wholesome and organic in nature, making the ideal environment for guests to indulge, socialize, work or study.



		Hot		Cold				Hot		Cold				
<b>Signature BAKING with Compagny</b>														
<b>ESPRESSO</b>					<b>BREWED COFFEE</b>					<b>COLD COFFEE</b>				
ESPRESSO		9		9	10,5	ICED CAFFÈ AMERICANO		15,5	15,5	<b>TEA</b>				
DOUBLE ESPRESSO		15,5		TURKISH COFFEE		ICED CAPPUCCINO		12	14	TURKISH TEA		7	8,5	
ESPRESSO MACCHIATO		9,5		W/O		ICED CAFFÈ LATTE		12	14	CHAI TEA LATTE		14	16	
CAFFÈ LATTE		11	12	CHOCOLATE		ICED IBC LATTE (SIRUP DE LAITHE VANILLE)		16	18	MATCHA LATTE		18	18	
CAPPUCCINO		11	12	NOUTELLA		ICED IBC LATTE (SIRUP DE LAITHE VANILLE)		16	18	MELEZ BENCIA GREEN		13		
LATTE MACCHIATO		11	12	PUMPKIN		ICED MOCHA		16	18	MELEZ INDULGE (POURON VANILLE)		13		
CARAMEL MACCHIATO		12	14	COCONUT		ICED WHITE CHOCOLATE MOCHA		16	18	MELEZ MORINGA MINT		13		
CAFFÈ AMERICANO		10,5	11,5	RED VELVET						MELEZ BALANCE TEA (DIETIC)		15		
FLAT WHITE		10		CHOCOLATE MINT						MELEZ TOFFRAH		15		
CORTADO		11												
<b>MOCHA</b>					<b>SIGNATURE</b>					<b>COLD BREW TEA</b>				
CAFFÈ MOCHA		14	15	IBC LATTE (SIRUP DE LAITHE VANILLE)		15	17	MELEZ BENCIA GREEN				14		
WHITE CHOCOLATE MOCHA		14	15	NOUTELLA LATTE		15	17	MELEZ INDULGE (POURON VANILLE)				14		
<b>CHOCOLATE</b>					PUMPKIN LATTE		15	17	<b>ICED TEA</b>					
HOT CHOCOLATE		12	14,5	COCONUT LATTE		15	17	ICED CHAI TEA LATTE				12	15	
				RED VELVET LATTE		18	20	REFRESH (GATSIKHA, PINKAPPLE)				16		
				CHOCOLATE MINT LATTE		15	17	HAPPY (STRAWBERRY, MINT)				16		





# Le Tre Virtù

**From old farmhouse to classy retreat amidst the picturesque hills of Mugello.**

Its unspoiled countryside gives great potential for tourism thanks to a wide choice of outdoor and cultural attractions, and the vicinity to Florence. The estate Le Tre Virtù mirrors Tuscan hospitality and it seems only fitting that the claim of its Michelin-starred restaurant is “to forge an experimental way of cooking based upon traditional dishes” - all to unveil local culture and produce where bread, pasta and desserts are homemade, from farm-to-table.





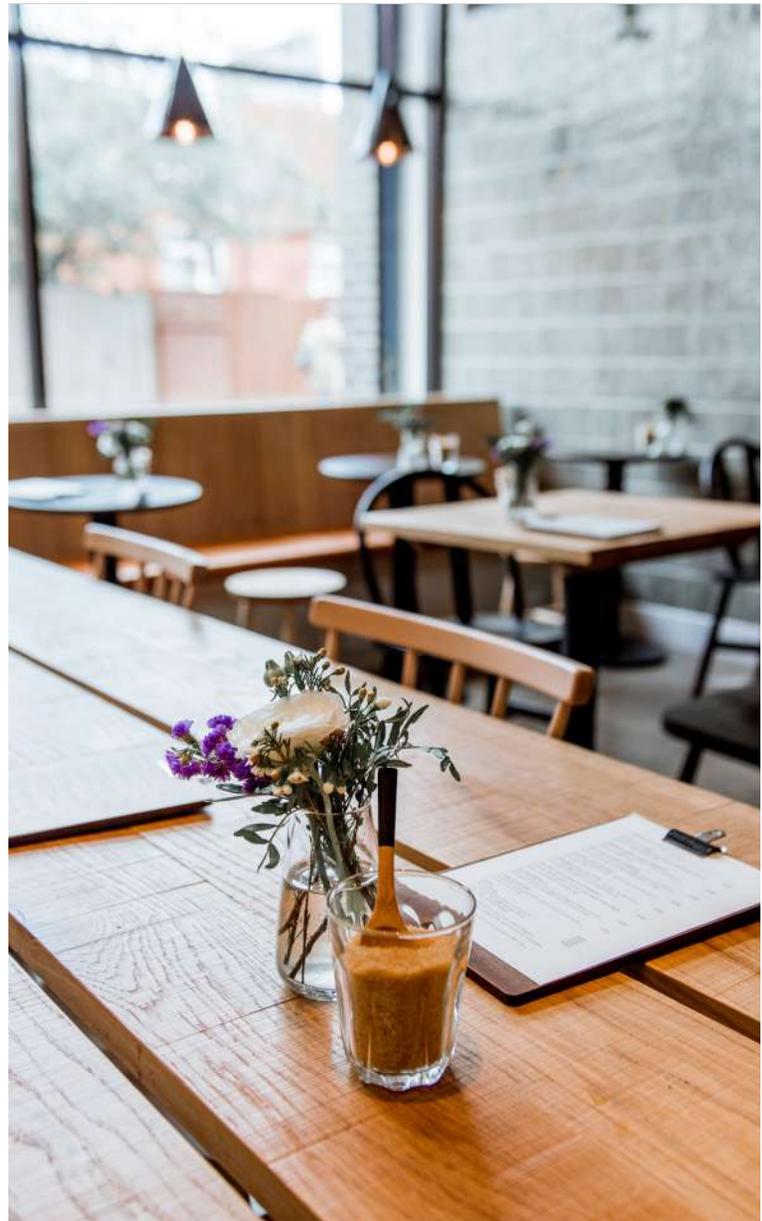


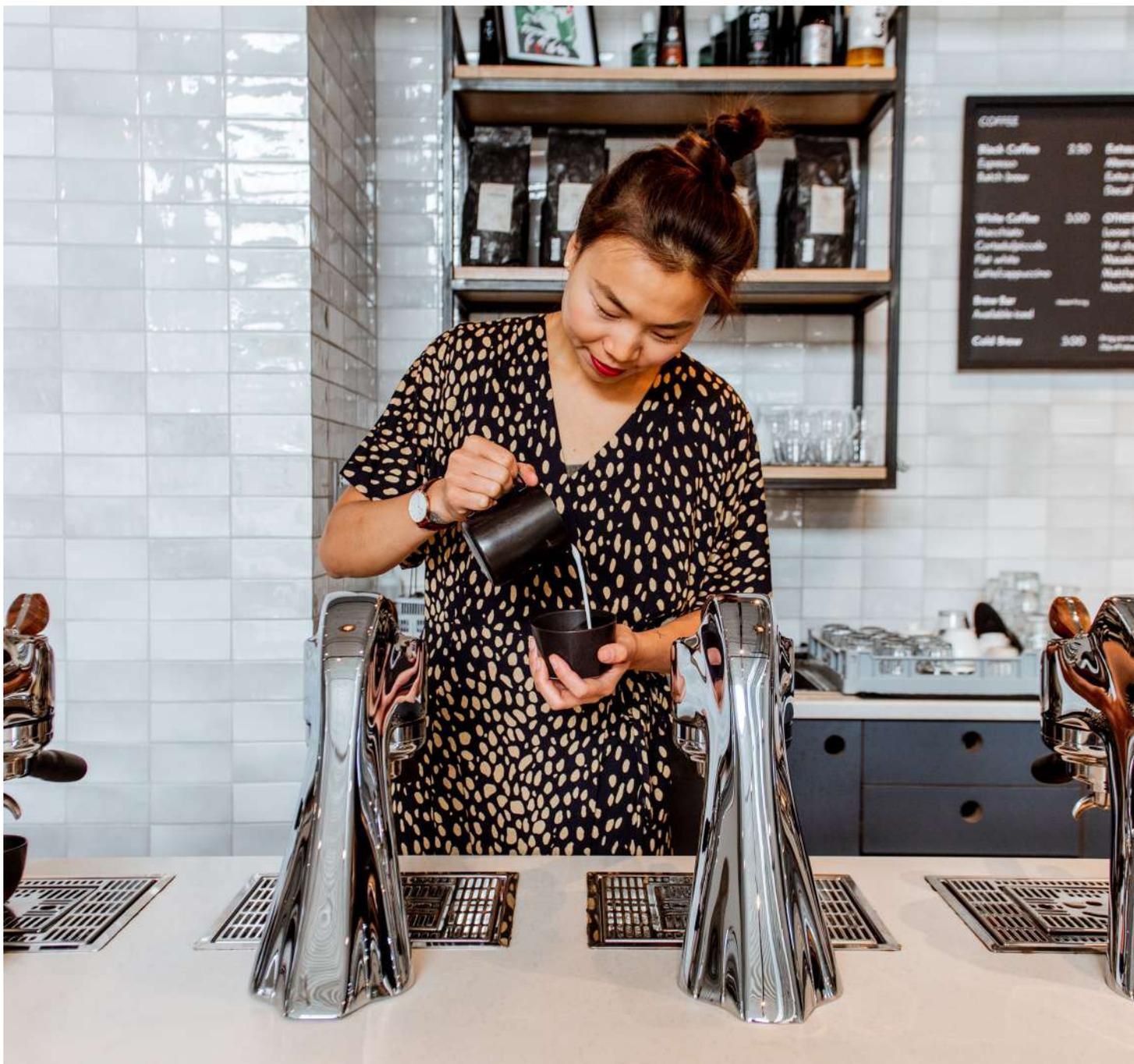
# Origin



**Shaped by the desire  
to empower and  
enthuse people at  
every stage of the  
coffee journey.**

Tucked underneath the railway arches in Southwark, the shop is a London hub for everything this B Corp specialty coffee roaster has to offer, including the home of their SCA (Specialty Coffee Association) training, technical facilities and a wide array of food and drink.



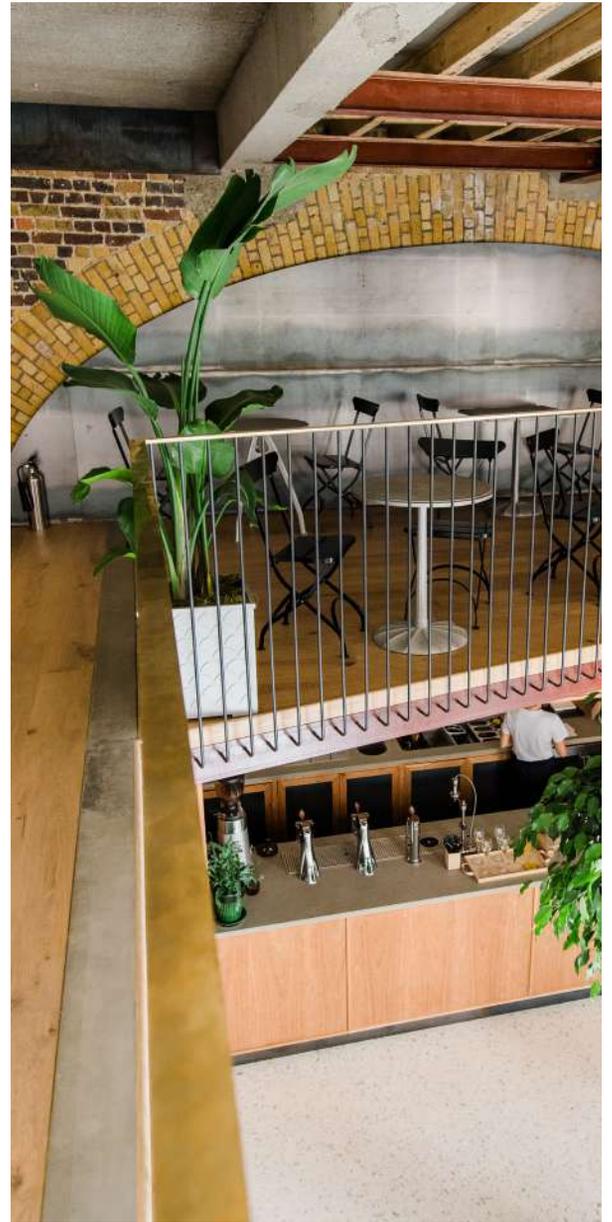


COFFEE		
Black Coffee	2.90	Extra
Espresso		More
Batch brew		Extra
		Drift
White Coffee	3.00	OTHER
Macchiato		Lowest
Conchita/roast		Hot ch
Flat white		Alto
Latte/steppuccino		Hot
		Hot
		Hot
Beer Bar	various	
Available food		
Cold Beer	3.00	More





# Pantechnicon





## **A playful celebration of Nordic and Japanese creativity.**

Pantechnicon is a story told through food, drink, design and experiences. Modbar is the perfect match for this unique hospitality experience; enabling meaningful interactions, in a bespoke setting, by effortlessly opening a dialogue with the clientele and the world of premium coffee.







# Petra Coffee



**All what is left  
with is a customer-  
oriented experience.**

In a pleasantly contrasting fashion, the modern twist of the location shines with a fresh touch of wooden walls in the interior design, with Modbar neatly sliding the “brains” of an espresso machine under the counter.





# Pilot Coffee Roasters





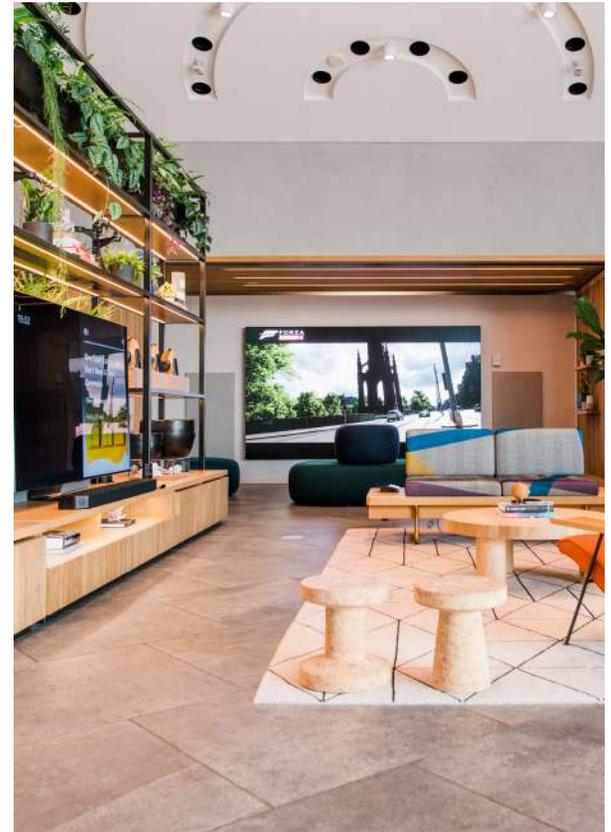
## Quality and innovation at the forefront.

“There was so much anticipation of what this area would become, and that created an opportunity for Pilot Coffee to introduce ourselves to curious visitors from across the city. Much like all of our cafes, our identity is built around quality and customer service. We wanted to design a space that showcases the best of our offerings and establish a local admiration for specialty coffee. The neighborhood was generally untapped by specialty cafes, so it provided an opportunity to lead education through above-and-beyond customer service. Signature design elements highlight the Modbar, including oak cabinetry, metal detailing, and high top bars with seating.” – Trevor Walsh, Marketing Manager





# Samsung KX



**An immersive brand experience and innovation hub.**

#SamsungKX is a 20,000 sq. ft experience space in the heart of London's Coal Drops Yard, bringing together culture, community and cutting-edge technology in a dynamic environment alongside local partners.

Samsung KX represents the future of retail, designed for guests to discover, be inspired and learn through a range of stimulating events, workshops and performances in both physical and virtual formats.

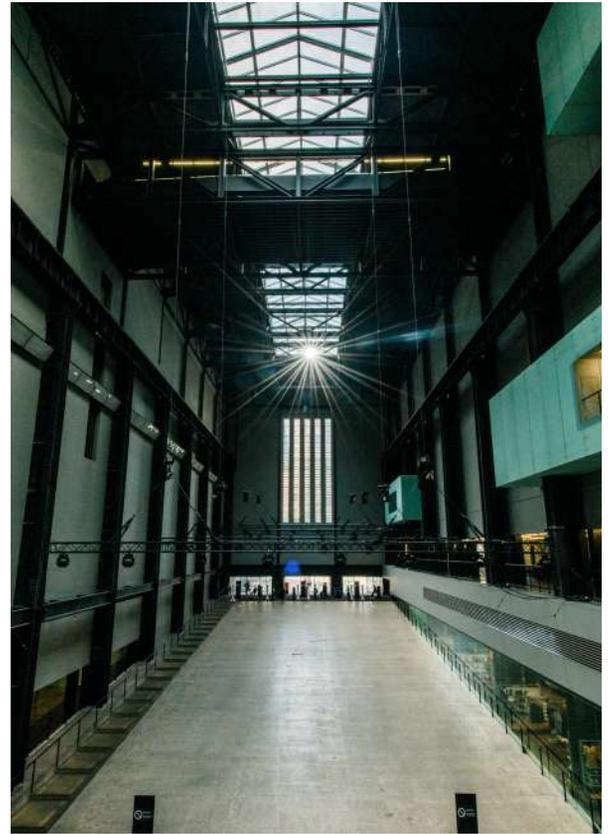








# TATE



**For a clientele with strong affinity to the arts.**

The vibrant and busy Kitchen and Bar sits on the top floor of Tate Modern's Natalie Bell Building: floor-to-ceiling glass provide broad, panoramic views across the Thames to St Paul's Cathedral and the

City of London. The focal point of the room is an artist commission on the north wall and the bar designed by architects Herzog and de Meuron.











# The Standard



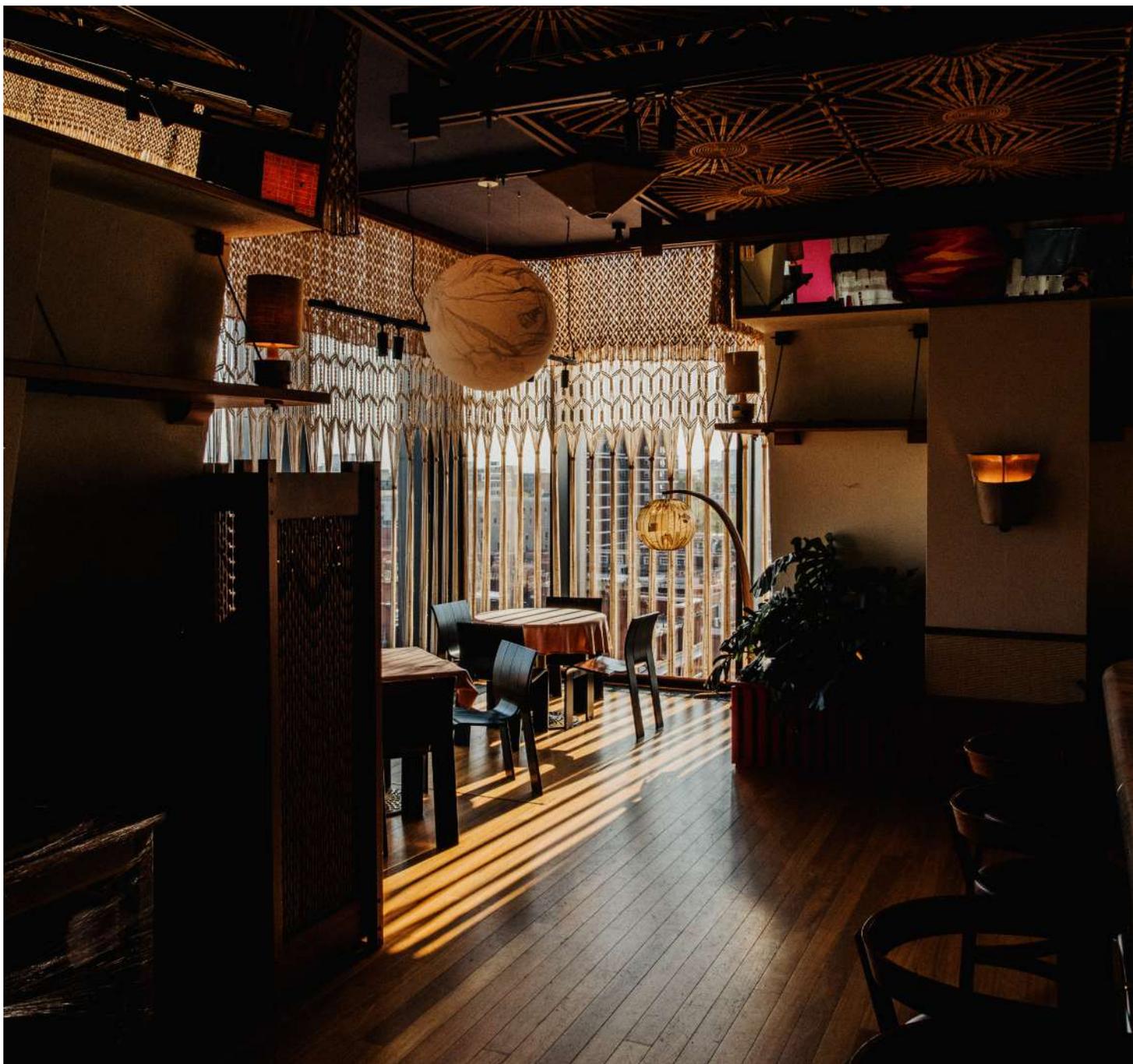


## **The comfort of incredible décor and hospitality.**

Opened in 2019, overlooking Kings Cross Clocktower, St Pancras station, and the London skyline, the location was once the housing of the Camden Town Hall and soon became The Standard's first hotel outside of America. Modbar sits proudly on the 10th floor bar of Decimo – a showcase from Chef Peter Sanchez-Iglesias, displaying the very best of live fire cooking and a Spanish-Mexican-inspired menu. Guests here can enjoy perfect espresso whilst looking over the city.

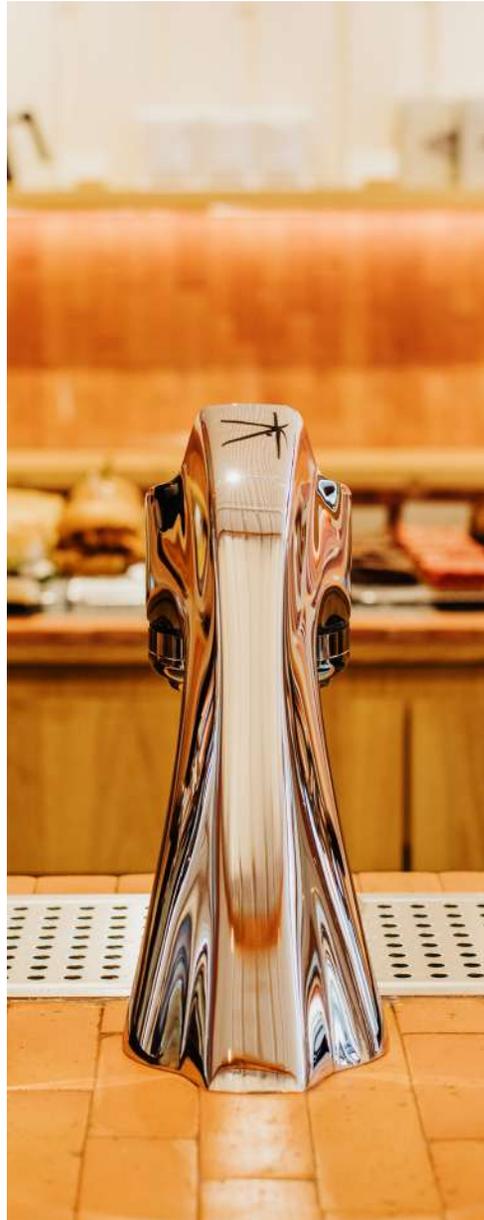








# Watch House



**Each new house to feel familiar but wholly unique.**

This roastery, café and training lab on Maltby Street is an invitation for customers to immerse themselves in the world of Modern Coffee and in what makes a coffee stop special - excellent coffee, considered spaces, quality food and educational dialogue. The railway arch has been designed with curiosity in mind for people to look through the feature glass wall and watch the team roasting, training and tasting.







Every Modbar installation is unique.  
It has been designed for the pioneers  
and all those who are wanting  
to elevate the conversation  
in the built space around them.

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