



THE STEAMBAR

Great design leads to performance

The SteamBar was specifically designed to assist in the production of textured milk for espresso based beverages. Traditional Espresso Machines are not designed to handle the demand for steam in Australia's Milk Based coffee environment.

Milk based coffee's make up the majority of coffee consumption in Australia. The use of speciality milks also increases the need for a separate unit that can assist in the delivery of milk based beverages. The dual boiler system allows for rapid recovery times and continuous steam even through the busiest times.



Reliability, Powerful and Compact

The SteamBar was designed to handle the demand for steam in Australia's Milk Based coffee environment, providing continuous steam even through the busiest times.

Originally commissioned for a large Quick Service Restaurant (QSR) company. During initial trials the unit achieve a minimum of 10% increased efficiency thru their drive thru operations. The unit also allows for extra staff member to be added into the workflow increasing efficiency further. The Steam Bar is proudly Australian Made and it's compact design eliminates the need for an additional espresso machine to be located on the bench. Increased Efficiency = Increased Profits. For more information, please contact info@thebrewbar.com.au



Features

- High performance 2.3ltr dual boilers
 - stainless steel
- Continuous steam
- Compact Professional under counter foot-print
- Push button controls
- Patented design
- Polished Stainless Steel
- Optional Features
- Cool to touch steam arm
- Jug Rinser
- Steam Arm Tower height
- Colour: Black, White, Brushed Stainless or custom colour of choice



Contact: Info@thebrewbar.com.au | www.thebrewbar.com.au