

SteamBar DUO — Dual Bean

Premium espresso variety with two fresh-bean choices and café-style milk performance.



Ideal for offices serving 100+ beverages daily

CORE SPECIFICATIONS

ELECTRICAL	120 V / 60 Hz / 1400 W
CALCULATED LOAD	12A; Standard kitchen circuit & plug
DIMENSIONS	325 W × 570 D × 620 H mm
IMPERIAL SIZE	12.8 W × 22.4 D × 24.4 H in
WATER / DRIP TRAY	4 L / 2 L
BREWER / BOILERS	22 g / dual boiler
SPOUT CLEARANCE	70–200 mm adjustable
WEIGHT / NOISE	30 kg net / <70 dB

INSTALLATION & OPTIONS

Fixed water connection standard • Barreled water optional • IoT and MDB payment optional • Drain Connection Recommended • 4-litre milk fridge (placement on-counter or under-counter)

WHAT THIS CONFIGURATION OFFERS

- **Two fresh-bean selections**
Offer a house roast and a second roast or decaf without changing equipment.
- **Elite Foam milk system**
Hot or cold milk and milk foam support a broad café-style menu.
- **High-throughput brewing**
Coffee and milk foam can dispense simultaneously; espresso output rated up to 115 cups/hour.
- **Consistent extraction**
High-pressure espresso, low-pressure filter coffee and automatic grind/weight adjustment.

BEST SUITED FOR

Coffee-forward workplaces that value bean choice, premium espresso quality and a strong branded experience.

Source: supplied DUO/O203 specification sheet. Optional items and site requirements should be confirmed before installation.

<https://www.thecoffeeconnection.ca/equipment/espresso/steambar.html>