



RESET

DIGITAL
TIMER

WEIGHING SCALES
CONTROL

BOOST
TEMPERATURE

DIAL FOR VARIABLE FLOW RATE

DISPENSE NOZZLE WITH AERATION

JOYSTICK FOR
DIRECTIONAL FLOWBREWING PLATFORM
WITH WEIGHING SCALESBARISTA
INTERFACEWASTE WATER
DRAIN

ÜBER BOILER

PRECISION BREWING STATION FOR BREW-BY-BREW EXCELLENCE.

THE MARCO ÜBER BOILER MEETS THE PROFESSIONAL'S DESIRE TO GET THE VERY BEST OUT OF EACH INDIVIDUAL BREW OF COFFEE OR TEA. THE PERFECT TOOL FOR THE SERIOUS CUPPING LAB OR GOURMET BARISTA.

COFFEE

To reflect the great flavours locked within a coffee bean, it has to be brewed at a **specific temperature** with a **specific water** volume for a specific time. As no coffee is the same, each one should be profiled to reveal its greatness. For the first time a Barista or Cupper can now achieve temperature accuracy to within **0.1°C**, water volume to within **1.0ml** and contact time to within **1.0s** using the Über Boiler, allowing Speciality Coffees to be respected all the way to the consumer's cup.

TEA

Accurate brew temperature for tea is largely ignored. The Marco Über Boiler gives the Tea Master the ability to match the brew temperature required with the chosen tea, allowing the excellence of speciality teas to be consistently brewed into the consumer's cup.

ÜBER BREWING STATION

By locating a water drain, a weighing scales and high precision temperature delivery at one point, the Marco Über Boiler allows the barista to engage their customers in the artistic alchemy of brewing speciality coffee and tea, using a range of brewing options including French Press, Chemex, Abid and Aeropress.

SPECIFICATION

Über Boiler	Order Code	Immediate Draw Off	Output per hour	Cups per hr	Dimensions over counter (DxWxHmm)	Dimensions under counter (DxWxHmm)	Power@ 230V
Über Boiler 6L	1000680	6L	28.0L	156	470x250x400	405x190x400	2.8kW