MoDe

A product by
Rancilio Group

MoDe

DISCOVER YOUR DAILY COFFEE RITUAL

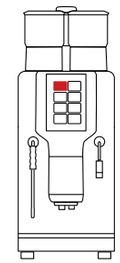


EGRO

ENGLISH

DISCOVER YOUR DAILY COFFEE RITUAL

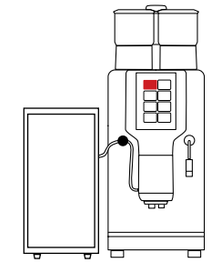
The MoDe fully automatic coffee machine packs the latest Egro technology into a compact design. High performance, reliability and versatility are combined in a sleek design with ergonomic solutions to improve operators' work and speed up service. MoDe's touchscreen interface has been developed to customise each recipe on the menu with a few simple steps and to facilitate customer interaction when working in self-service MoDe. Designed for all establishments in the Ho.Re.Ca. sector with medium consumption, MoDe is the ideal solution for those who want a quality cafeteria menu with coffee drinks, fresh milk and instant products. Configurable with different milk systems and fridges, add-ons, payment systems and optional extras, MoDe can cater for every need.



PURE COFFEE

x150

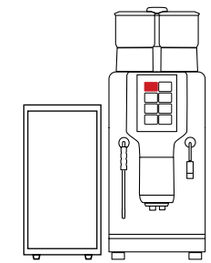
CUPS/DAY



QUICK MILK

x150

CUPS/DAY



PRO MILK

x180

CUPS/DAY

HIGHLIGHTS



All the Egro technology at the service of your coffee menu
Create your menu, personalise the recipes and win over your customers with a varied, top-quality coffee menu.

Configure your MoDe with the option extras and modular solutions
Configure one or two coffee grinders and add one or two hoppers for instant products. Choose the milk system with the fridge that best suits your needs and the ideal payment systems for your business.

Intelligent maintenance
Modular organisation of the internal components means fast work by technicians and reduces downtime and general maintenance costs.

Touchscreen interface
The 7” touchscreen makes it easy to select the desired drink and access the various setting menus.

A space-saving solution for any location
Compact design and built-in hoppers, for both coffee and instant products, save worktop space.

Easy to clean
Programme the daily cleaning cycle of the internal circuits to ensure maximum hygiene and performance.


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COFFEE AND SOLUBLE PRODUCTS

BREWING GROUP IN STAINLESS STEEL

Brewing group in stainless steel available with brewing chambers in different sizes, 18 g (standard) or 22 g (optional).

PERSONALISE COFFEE RECIPES

Get the best out of your coffee. You can adjust the grind size, dose amounts, activate and set pre-infusion levels, and adjust the coffee tamping pressure levels.

FLAT BURRS IN STAINLESS STEEL

ø54mm

FRESH WATER BYPASS

The fresh water bypass allows a specified amount of room temperature water to be added to the cup at the beginning or end of the preparation of a coffee-based beverage. It is an ideal solution for cooling drinks and customizing new recipes, recommended for locations that serve coffee-based drinks with ice.



CUSTOM PRE-INFUSION LEVELS

4

TAMPING PRESSURE LEVELS

3

BUILT-IN HOPPERS FOR COFFEE AND INSTANT PRODUCTS

Choose one 1.25 kg (1G) coffee hopper or two 0.75 kg (2G) hoppers and up to two built-in 2-litre hoppers (1S or 2S) for hot chocolate and other instant products.

1x1.25 kg (1G)
2x0.75 kg (2G)

COFFEE HOPPER CAPACITY

1x2 litres (1S)
2x2 litres (2S)

INSTANT PRODUCT HOPPER CAPACITY



HOPPERS WITH OPTICAL SENSORS TO DETECT THE PRESENCE OF INSTANT PRODUCTS.

WATER AND STEAM

0.5 litres

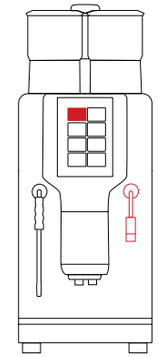
COFFEE BOILER

0.8 litres

STEAM BOILER



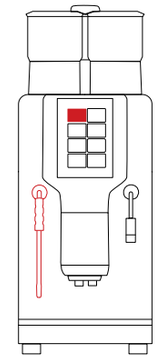
WATER



HOT WATER FOR TEA AND HERBAL TEA

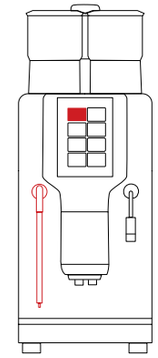
Hot water can be dispensed from the main spout (standard) or from the external water wand fitted to the right-hand side of the machine (optional). Adjust the amount of water to prepare tea, herbal teas, and infusions.

STEAM



STEAM WAND

The manual steam wand is the solution for professional baristas who prefer to froth and heat milk by hand. Adjust the steam dispensing time from the settings menu and activate the wand from the touchscreen.



ISTEAM PRO

iSteam Pro is the steam wand designed for automatically frothing milk for cappuccinos and macchiatos. You can control everything through the touchscreen: adjust the temperature and froth level, save an unlimited number of recipes, and activate the automatic wand with a simple tap. Easy to use and simple to clean, iSteam Pro ensures the perfect froth for every milk-based drink on your menu, delivering consistent quality every time. It speeds up service, requires no professional training for operators, and works seamlessly with all types of milk, including plant-based alternatives.

MILK SYSTEMS AND FRIDGES

Egro MoDe offers two different systems for the automatic preparation of fresh milk drinks: Quick Milk and Pro Milk.

PRO MILK

Gear pump installed inside the fridge.

Pro Milk is the right choice for establishments that want to offer their customers a vast assortment of drinks made with hot or cold milk and hot frothy milk. Pro Milk makes it possible to change the temperature of the milk by adjusting the pump speed from the touchscreen, personalising frothing levels and the foam consistency for each drink. Pro Milk works with the MK4 fridge (4.5 litres), MK6 fridge (6 litres) or FUM fridge (4 litres).



(MoDe Pro Milk + MK4 fridge)

QUICK MILK

Venturi System.

Quick Milk is the right choice for users who do not have to manage a heavy workflow and want to offer their customers a menu with great coffee classics such as cappuccino and latte macchiato. Quick Milk is an intuitive milk system that is easy to use and maintain. The MK4 fridge (4.5 litres) or FUM fridge (4 litres) are available for the Quick Milk system.



(MoDe Quick Milk + MK4 fridge)

MK4 FRIDGE

Designed specifically for locations with limited counter-top space, the compact MK4 4.5-litre fridge with digital display has a single container for the milk. It is easy to install and has adjustable temperature settings.

MK6 FRIDGE

6-litre fridge with display, level sensor and integrated pump module. Available with one or two* milk containers, the MK6 fridge is the solution for all locations with a high production of drinks made with fresh milk. Depending on the specific needs, it can be installed on either the right or left side of the machine.

FUM FRIDGE

4-litre fridge, with pump module and level sensor, which can be placed under the main unit of the machine to optimise worktop space.



(MoDe Pro Milk + FUM fridge)



(MoDe Pro Milk + MK6 fridge)

* The MK6 fridge with two milk containers is available only for MoDe X2 Pro Milk. In this configuration, each machine is connected to only one of the two containers.

INTERFACE

7" TOUCHSCREEN

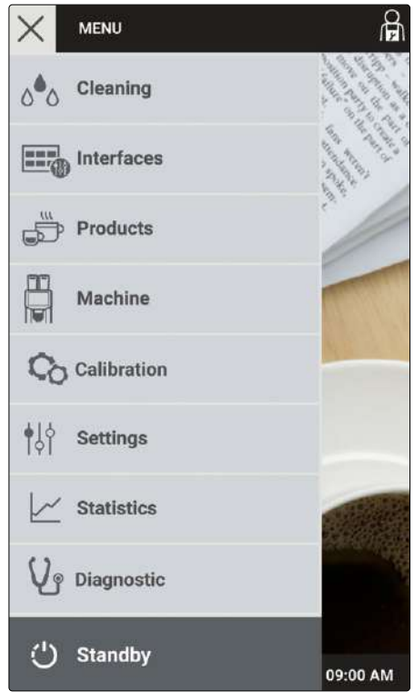
Select the drink to be dispensed with a simple tap and access the settings menu to modify all the machine settings. The main screen layout gives you a choice of visualising 8 or 12 drinks and for each one you can choose an icon from those available in three different galleries of images.

MULTI-DRINK

Thanks to the Multi-Drink feature, it is possible to associate multiple sizes with the same beverage.

x12

MENU IN 12 LANGUAGES



3 ACCESS LEVELS

MoDe offers three different access menus for baristas, managers and technicians, all password protected. Each menu has been studied to offer the different people working on the machine the best user experience and maximum safety.

SELF-SERVICE MODE

MoDe is designed to work both with an operator or a professional barista and in self-service mode. It goes easily from one mode to the other, depending on the needs of your business and different times of day.

EASY SWITCH

You can also program different interfaces for each time range, activating different drink menus, the self-service mode, or payment mods.

STATISTICS

Browse the statistics menu to visualise the number of drinks dispensed, sorted into categories and ingredients used, earnings generated and the detail of all the cleaning cycles completed.

AUTO ON-OFF

You can set the machine's automatic switch-on and switch-off time for each day of the week.

BOILER PRIORITY

The machine allows the user to prioritise whether to heat the coffee boiler or the steam boiler first when operating in reduced power mode. For those who mainly serve coffee, heating the coffee boiler first is the best choice. On the other hand, for those who work more with milk, hot water and steam, it is better to heat the steam boiler first.

QUICK RESTART

During start-up, the machine skips the normal coffee circuit rinse cycle and is immediately ready for use if the temperature inside the coffee boiler is still above a certain set point.

MAINTENANCE

EASY TO MAINTAIN

All internal components are organised into modules according to their function to facilitate routine maintenance operations and speed up technical service work. Open the front door to access the brewing group, boiler module, and solenoid valves. Remove the body panels to access: the hydraulic module with pump and pressure gauge (left side panel), grinders and powder module with motors and optical sensors (upper panel), and electronic card (rear panel).

CALIBRATION

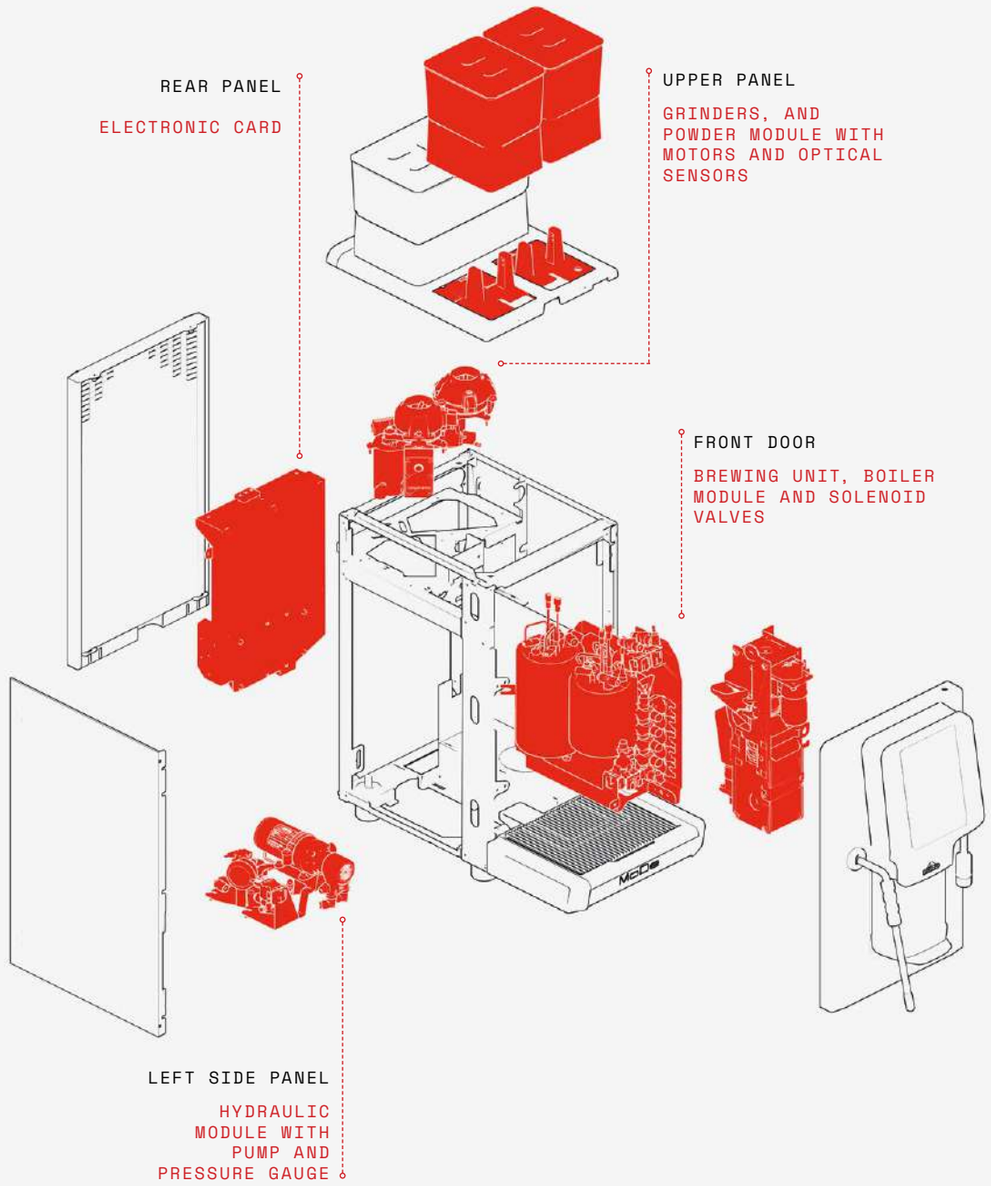
By accessing the Technician menu from the touchscreen, you can follow the guided procedure for the following calibrations: grinders, milk, milk frothing, instant products, water.

DIAGNOSTIC

The “Technical” menu includes a “Diagnostic” function allowing users to quickly check that all the circuits and various components are in good working order from the touchscreen.

BACKING UP DATA

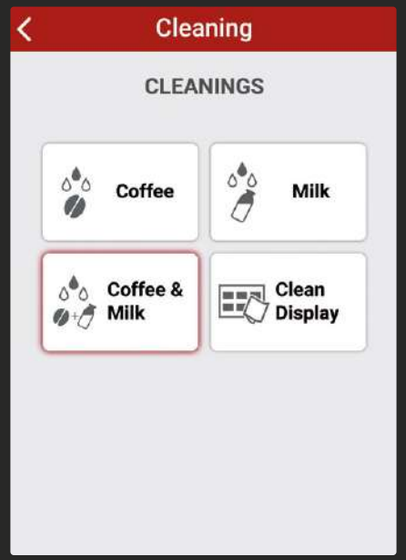
Access the Backup function to load or save a configuration of the machine via USB pen drive.



CLEANING

CLEANING CYCLES

The dedicated menu makes it possible to activate individual cleaning cycles for the coffee and milk circuits or a complete cycle to clean both circuits. The instructions visualised on the touchscreen guide the operator at every stage of the operation. Detergents for cleaning can be bought from the Spare Parts Portal.



7 minutes

COMPLETE CLEANING CYCLE DURATION

DETERGENTS AND FILTERING SYSTEMS

Care for your coffee machine by running regular washing cycles with Egro detergents. And for optimal protection of your equipment, request and install the filtering system for water treatment that best suits your needs.

RINSE CYCLES

Schedule rinse cycles for different times of the day or after every brew to always keep your coffee machine efficient and clean.




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ADD-ONS AND EXTRA FEATURES

LOCKING KIT AND “OPTION SELF”

An optional kit is available with locks for the hoppers and the coffee grounds drawer. And in addition to the locks, with “Option Self” you can also have the indicators for correct positioning of the cups before dispensing, which is very useful in the self-service mode.

COMPACT DESIGN

High-quality components, a built-in hoppers and other space-saving solutions provide you with maximum technology in minimum space.

MDB PROTOCOL

The machine can be connected to all external payment systems that are compatible with the MDB communication protocol.

COLOUR

BLACK

30 cm

MACHINE BODY WIDTH



30 cm /
11,8 in

UNDER COUNTER GROUNDS CHUTE

A very useful optional for those who prefer to collect the coffee grounds directly in a bin underneath the counter, without having to empty the drawer built into the machine.

PAYMENT SYSTEMS

Discover maximum flexibility with a huge choice of available payment systems.

CUP WARMER

External cup warmer module with three shelves and adjustable temperature.



MODE X2 PRO MILK

MoDe X2 Pro Milk is a special configuration consisting of two MoDe Pro Milk units with an MK6 fridge in the centre connected to both machines.

RECOMMENDED DAILY OUTPUT

MODE X2 PRO MILK

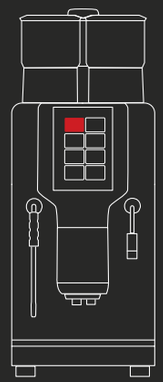
x360

CUPS/DAY

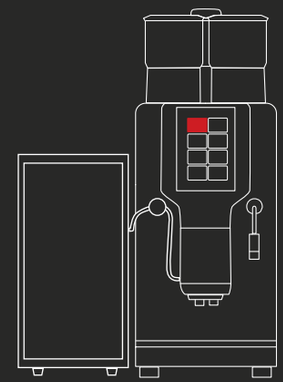


MODE

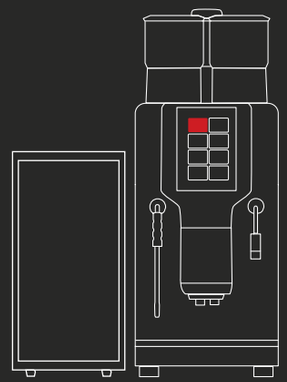
MODE PURE COFFEE



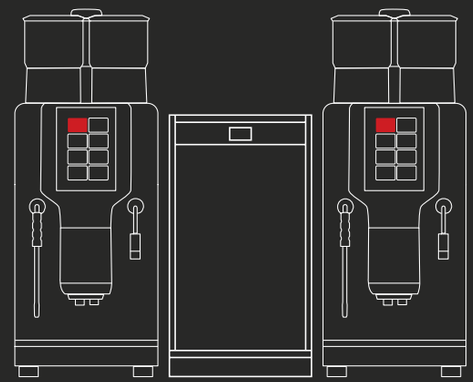
MODE QUICK MILK



MODE PRO MILK



MODE X2 PRO MILK



KEY FEATURES

	PURE COFFEE	QUICK MILK	PRO MILK	X2 PRO MILK
PERFORMANCE				
Recommended daily output (cups/day)[1]	150	150	180	360
INTERFACE				
7” Touchscreen	●	●	●	●
COFFEE				
Grinder	●	●	●	●
Second grinder	◪	◪	◪	◪
18 g brewing chamber	●	●	●	●
22 g brewing chamber (BC22)	◪	◪	◪	◪
Fresh water bypass (1 cup of Americano)[2]	◪	◪	◪	◪
Hot water bypass (1 cup of Americano)	●	●	●	●
STEAM				
Steam wand	◪	–	◪	◪
Automatic steam wand (iSteam Pro)	◪	–	◪	◪
HOT WATER				
Central hot water outlet	●	●	●	●
Right side hot water outlet	◪	◪	◪	◪
MILK SYSTEMS				
Pro Milk	–	–	●	●
Quick Milk	–	●	–	–
Fresh milk beverages	–	●	●	●
POWDER				
Built-in powder hoppers (up to 2)	◪	◪	◪	◪
FRIDGES				
MK6 fridge (6 liters)[3]	–	–	◪	●
MK4 fridge (4.5 liters)	–	◪	◪	–
FUM fridge (4 liters)	–	◪	◪	–
ADD-ON				
Cup warmer	◪	◪	◪	◪
EXTRA FEATURES				
Under counter grounds chute	◪	◪	◪	◪
Lock package	◪	◪	◪	◪
Option Self (Lock package, Cup stopper)	◪	◪	◪	◪
Payment systems	◪	◪	◪	◪
MDB protocol	●	●	●	●
Kitchen Connect (telemetry system)	◪	◪	◪	◪

[1] For more information about the delivery capacity and energy consumption of Egro coffee machines, please visit: https://www.grosskuechen.cert.hki-online.de/en

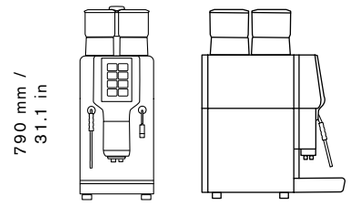
[2] Available only with central hot water outlet.

[3] Only with MoDe X2 Pro Milk, it is also available with two 3-litre milk containers.

● Standard
◪ Optional
– Not available

TECHNICAL DATA

MAIN UNIT

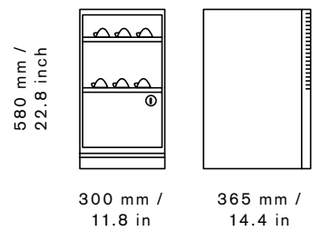


BLACK

W × D × H
300 x 580 x 790 mm
11.8 x 22.8 x 31.1 in
WEIGHT
43 kg / 94.8 lb
COFFEE BOILER CAPACITY
0.5 l
STEAM BOILER CAPACITY
0.8 l
COFFEE BEAN HOPPER CAPACITY
1x 1.25 kg (1G)
2x 0.75 kg (2G)
POWDER HOPPERS
1x 2 l (1S)
2x 2 l (2S)
POWER SUPPLY
100-120 V, 50-60 Hz (1.5 kW)
220-240 V, 50-60 Hz (2.3 kW)
220-240 V, 50-60 Hz (3.5 kW)
WATER SUPPLY
Water mains connection
NOISE LEVEL DURING USE
<70 dB

ADD-ON

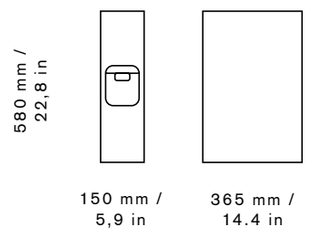
CUP WARMER



W × D × H
300×365×580 mm
11.8×14.4×22.8 in
WEIGHT
14 kg / 30.1lb
MAINS POWER
220–240 V~, 50 Hz
POWER RATING
420 W

BLACK

PAYMENT SYSTEMS

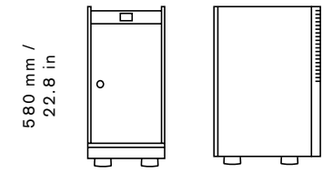


L × P × A
150 × 365 × 580 mm
5.9 × 14.4 × 22.8 in
POWER SUPPLY
24 V from coffee machine

BLACK

FRIDGES

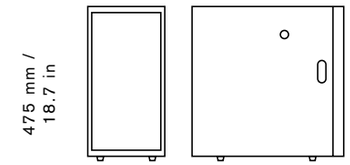
MK6 FRIDGE



BLACK

W × D × H
300 × 365 × 580 mm
11.8 × 14.4 × 22.8 in
WEIGHT
29 kg / 63.9 lb
POWER SUPPLY
220–240 V, 50-60 Hz, 0.25 A
110-120 V, 60 Hz, 0.77 A
Japan: 100 V, 50-60 Hz, 0.7 A
MILK CONTAINER
1x 6 litres
2x 3 litres*
COOLING AGENT
R600a 14g

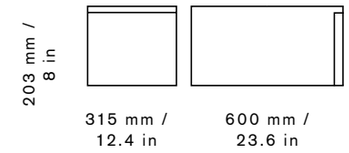
MK4 FRIDGE



BLACK

W × D × H
240 x 450x 475 mm
9.4 x 17.7 x 18.7 in
WEIGHT
9 kg / 19.8 lb
POWER SUPPLY
220–240 V~, 50-60 Hz, 0.5 A
MILK CONTAINER
4.5 l / 1.19 gal US
COOLING AGENT
R600a / 10.5 g

FUM FRIDGE



BLACK

W × D × H
315 × 600 × 203 mm
12.4 × 23.6 × 8.0 in
WEIGHT
18.5 kg / 40.0 lb
POWER SUPPLY
220–240 V~, 50 Hz, 0.8 A
220 V~, 60 Hz, 0.9 A
115 V ~, 60 Hz, 1.3 A
MILK CONTAINER
4 l
COOLING AGENT
R600a 16g (220-240 V)
R134a 40g (115 V)

* Only with MoDe X2 Pro Milk

KITCHEN**CONNECT**

Empower your coffee business with smart data

Kitchen Connect is a premier cloud-based IoT solution for Egro coffee machines to gather and easy analyze all the valuable data generated by a single coffee machine or an entire fleet. With advanced telemetry, Kitchen Connect brings together reporting, asset management, menu control, quality monitoring, and service support into a powerful and fully customizable dashboard with widgets, maps and graphs.

Kitchen Connect turns complexity into opportunity, giving operators the tools to deliver a better service and streamline operations. With Kitchen Connect, every step of your coffee business becomes smarter, faster, and more effective. Kitchen Connect is scalable and adaptable, it grows with your business, for a difference you can truly measure every single day.

MAIN BENEFITS

USER-FRIENDLY DASHBOARD

Customize your site with widgets, charts and maps.

REAL-TIME MONITORING

Stay in control of your coffee machines.

REMOTE MEDIA MANAGEMENT

Update recipes on the screens.

EFFORTLESS SYSTEM INTEGRATION

Open cloud architecture and scalable API ecosystem.

SMART TECHNICAL SUPPORT

Solve issues faster and reduce downtime.

TRUSTED ENTERPRISE SECURITY

Protect your data with certified cloud infrastructure.



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GROUP

The Spirit of Excellence