

ASPE

As versatile as your demands

The **ASPE** professional coffee grinder is specifically designed for the baristas. It adapts to all your grinding needs, from special coffees to rush hours working.



ASPE automatic coffee grinders are designed to Baristas, demanding Horeca business and coffee lovers.

ASPE allows three work modes: **Barista**, **Fresh** and **Fast** adapting to the most demanding needs.

As versatile as your demands

Technology

Work mode switch

Motor over silentblocks

Silent Grinding system

Thermally stable Grinding Chamber

Grinding point with micrometric regulation 0,0065 mm/click

Microfines homogenization to perfect extraction of coffee

High reliability design

Long life burrs

Hopper

1,500 g hopper

Customizable

Easy extraction for cleaning

Design

Visual aesthetics that lets you see how coffee grinder works

High quality materials Easy access for maintenance

Display & Keyboard

Setting:

1 and 2 coffee doses, independently programmable
Pre-ground or On Demand mode
Coffees accounting



Automatic 1 or 2 coffees porta-filter detection

Freshly ground coffee

Instant delivery

Compact dose without spillage







Work Mode Switch

Switch from manual to automatic in an instant.

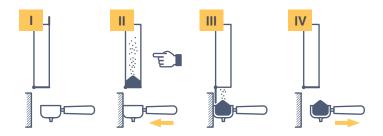
ASPE automatic coffee grinder fits to the different situations of the coffee shop, allowing Barista to change working mode at any time. Simply move the switch to configure coffee grinder to your desire

Working modes

BARISTA

Every coffee cup to the client's taste.

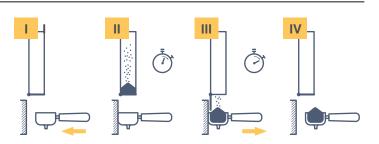
When push ON DEMAND key it could customize each coffee cup to client's taste, with help of graduated doser.



FRESH

Maximum freshness of freshly ground coffee.

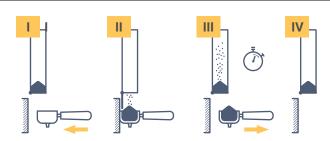
When switch Fresh mode, coffee is ground when the 1 or 2 coffee porta filter requests it.



FAST

Maximum performance for rush hours.

When switch Fast mode, 1 or 2 coffee doses are available in the grinder doser. When the porta filter requests it, the dose is delivered instantly.



Colour

Choose the colour of your ASPE professional coffee grinder from these three combinations:







WHITE

EMBOSSED VANADIUM

BLACK

Customization

ASPE allows you to customize your grinder to promote your brand.

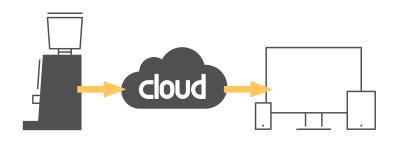
The hopper design provides a highly visible advertising space to promote the desired brand.



Online Management (optional)

Check the performance data of your ASPE remotely.

ASPE completes its features with the option of an online management system, to know the coffee grinder information anywhere, anytime via your computer, tablet or smartphone.



ASPE

EN

568 mm - 22,36 inches

164 mm - 6,47 inches

352 mm - 13,86 inches

Ø 64 mm - 2,5 in. Plain

230 V - 50 Hz

525 W

13 kg

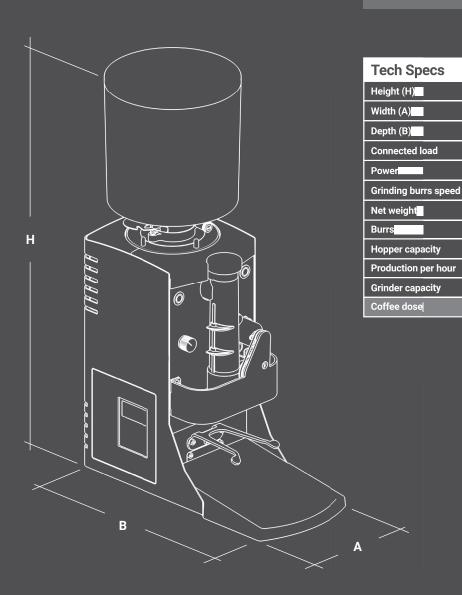
6 kg/h

4 g/s

5 - 25 g

1350 rpm

1,5 kg / 3,3 lb



Discover our products

The ideal automatic coffee grinders for your Horeca business

Convenience, robustness, easy to maintain, easy to clean and dosage accuracy. Those are some of the features of the MARKIBAR coffee grinders.

In addition to ASPE, we complete the MARKIBAR professional grinders range with the IZAGA and OUIMBOA models.



IZAGA



High consistency in each cup of coffee.

The new IZAGA coffee grinder combines innovation, advanced technology and a modern aesthetic to offer a professional and precise automatic grinder that responds to the requirements of a high coffee consumption customers.



OUIMBOA

Efficiency from the first to the last coffee cup.

The compact and robust design of the **QUIMBOA** automatic coffee grinder offers maximum performance and efficiency to meet the needs of the Horeca's professional.

More than 30 years of R&D at the service of coffee professionals

MARKIBAR is a leading company in Research, Design, Development and Manufacture of automatic coffee grinders for the HORECA professionals.

For 30 years, we have worked to offer our customers innovative solutions to guarantee the coffee's guality in each cup.

We bring all our experience and passion for innovation to create automatic coffee grinders, who make the work of the Horeca professional easier.

We manufacture our products with local suppliers, guaranteeing quality, reliability and service from our facilities located in North of Spain.





Polígono Industrial NOÁIN-ESQUIROZ. C/ G. Nave 39. 31191 Esquiroz, Navarra (Spain) +34 948 317 906 info@markibar.com

www.markibar.com





