

QUIMBOA automatic coffee grinders are characterized by they speed of service, offering coffee always freshly ground. Its compact and robust design, its precise and reliable mechanics and its customization make it it an ideal tool to Horeca's professional.

# Efficiency from the first to the last cup of coffee

# Hopper

1,500 g hopper

Customizable

Easy extraction for cleaning

# Customizable frontal panel

# Display & Keyboard

#### Settina:

1 and 2 coffee doses, independently programmable Pre-ground or On Demand mode Coffees' accounting (total and partial)

## **Coffee doser**

Optional: Automatic 1 or 2 coffees porta-filter detection Freshly ground coffee Instant delivery Compact dose without spillage



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

Optional: Long-life burrs

# Design

Easy access for maintenance

Customizable aesthetic
High quality materials



# QUIMBOA

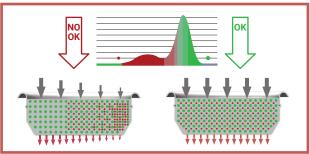




# **Motor and Grinding chamber**

The QUIMBOA incorporates a high performance motor designed to ensure a robust, accurate and reliable mechanics.

Motor and Grinding chamber of MARKIBAR's automatic coffee grinders, guarantee the stability of grinding point at different rates of work, parallelism and alignment of burrs and repeatability of doses.



# **Optimized microfines**



The balanced distribution of microfines on portafiltre allows a homogeneous extraction of coffee to get the maximum performance.

# Working modes

### **ON DEMAND**

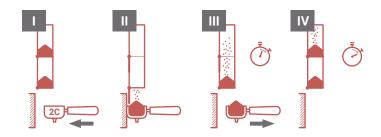
### Maximum freshness of freshly ground coffee.

On mode On Demand QUIMBOA, coffee is ground when the 1 or 2 coffee porta filter requests it.

#### **PREMOLIDO**

#### Maximum performance for rush hours.

On mode Pre-Ground QUIMBOA, 1 or 2 coffee doses are available in the grinder doser. When the porta filter requests it, the dose is delivered instantly.





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







WHITE ANTHRACITE

BLACK Custor



# Customization

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

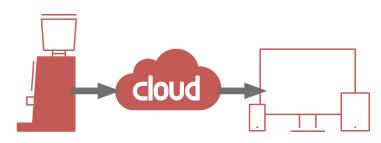
The hopper design provides a highly visible advertising space to promote the desired brand.

It is also possible to customize frontal panel.

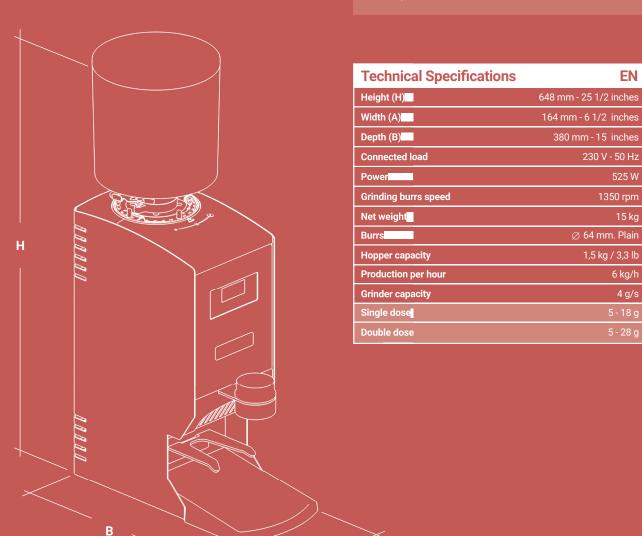
# **Online Management (optional)**

Check the performance data of your QUIMBOA remotely.

QUIMBOA 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.



# QUIMBOA



### 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 QUIMBOA, we complete the MARKIBAR professional grinders range with the IZAGA and ASPE 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.



# As versatile as your demands.

**ASPE** 

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.

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# 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 quarantee the coffee's quality 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.







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