

Its isolated grinding chamber, smart ventilation, innovative grinding point control system and its top quality materials, are designed for highly demanding coffee shops with a high coffee consumption.

High consistency in each cup of coffee

Advertising panel

Customizable backlit screen

Display

Keyboard Options: Alphanumeric display

TFT touch screen

Setting:

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

Coffees' accounting (total and partial)

Coffee doser

Automatic 1 or 2 coffees porta-filter detection

Freshly ground coffee Instant delivery

Compact dose without spillage



1,500 g hopper

Anti-rotation system Customizable

Easy extraction for cleaning

Technology

Isolated grinding chamber

Grinding parameter stability guaranteed

Smart ventilation

Long-life burrs

High reliability design

Design

Easy access for maintenanceModern and functional aesthetics

High quality materials



IZAGA

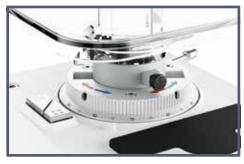




Isolated grinding chamber and smart ventilation

The IZAGA automatic coffee grinder has the most advanced technology to guarantee its high performance.

The design of the independent grinding chamber, thermally isolated from drive motor allows cold grinding, even for large coffee consumption.



High precision grinding point control

IZAGA allows you to regulate the required coffee grinding point with micrometric precision.

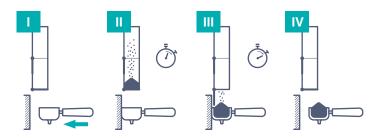
Each CLICK of the grinding point modifies the particle size by 0.0083 mm/click In addition, the bidirectional handle locking system, which requires the Coarse or Fine key to be pressed to start, allows for error-free adjustment of the grinding point in the proper direction.

Working modes

ON DEMAND

Maximum freshness of freshly ground coffee.

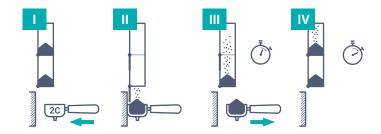
On mode On Demand IZAGA, coffee is ground when the 1 or 2 coffee porta-filter requests it.



PRE-GROUND

Maximum performance for rush hours.

On mode Pre-Ground IZAGA, 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 IZAGA professional coffee grinder from these two combinations:

White / Aluminium, for a modern and striking style. Black / Anthracite, for a more discreet and smart style.







BLACK / ANTHRACITE

Customization

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

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

There is also the possibility of adding advertising on the backlit panel at the front.



Barista option

IZAGA is available with and without tamper, according to your preferences.

The standard grinder is supplied with a 57 mm and 53 mm diameter tamper.

There is also the option of a coffee grinder without a fixed tamper, to be used by external tamper.

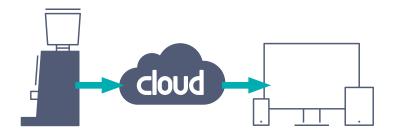




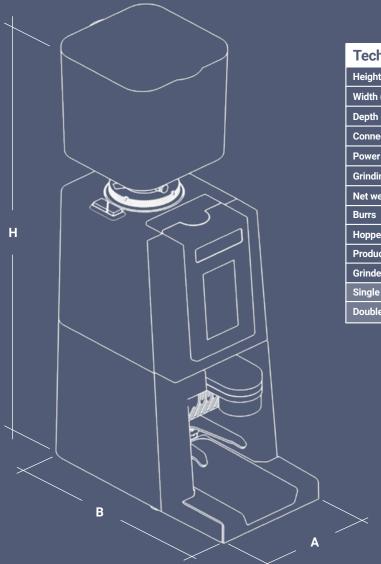
Online Management (optional)

Check the performance data of your IZAGA remotely.

IZAGA 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.



IZAGA



Technical Specifications	EN
Height (H)	640 mm / 7 inches
Width (A)	180 mm / 13 3/4 inches
Depth (B)	352 mm / 25 1/4 inches
Connected load	230 V - 50 Hz
Power	525 W
Grinding burrs speed	1350 rpm
Net weight	16 kg
Burrs	\varnothing 64 mm. Plain
Hopper capacity	1,5 kg / 3,3 lb
Production per hour	8 kg/h
Grinder capacity	4 g/s
Single dose	5 - 18 g
Double dose	5 - 28 g

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



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.



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.

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.





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

www.markibar.com





