

markibar®

PROFESSIONAL COFFEE GRINDERS

Speed, consistency and dose precision for high-volume specialty coffee. Two grinders, one philosophy: grind your way.

ORHI

GRIND-BY-TIME · LOWER-VOLUME / DECAF

IZAGA W

GRIND-BY-WEIGHT · GRAVIMETRIC



The dose, dialled in. Every single time.

Markibar builds grinders for the realities of a busy bar: the same dose, the same particle size and the same shot, cup after cup — without the drift that comes from burr wear, changing beans or a hot grinding chamber. Both the ORHI and the IZAGA W run On Demand for freshness or in a pre-dose mode for peak-hour speed, on the same Ø 64 mm flat burrs and a thermally-isolated, cool-running grinding chamber.

Ø64 mm

FLAT BURRS

1,350 rpm

BURR SPEED

1.5 kg

BEAN HOPPER

Single dose 5–18 g · double 5–28 g · 4 g/s grinding capacity. Micrometric grind adjustment for precise particle control. Workflow is the exclusive importer of Markibar grinders in Ireland.



Two grinders. One philosophy.

Same Ø 64 mm flat burrs, same 180 mm footprint, same cool-grind chamber. What sets them apart is how each measures the dose — and the service it's built for.

ORHI

GRIND-BY-TIME

BLACK · ORHI-B



Timed

DOSING

7 kg/h

THROUGHPUT

Timed dosing — reliable & fast

Two independently programmable doses delivered by a precise timed system, with quick switching between On Demand and Pre Dose on an intuitive display and keypad.

- Quick setup, easy maintenance, commercial-grade build
- Standard flat burrs — a cost-effective fit where gravimetric precision isn't essential
- Recommended for consumption up to around 15 kg of coffee a week

Ideal for lower-volume sites & decaf duty

IZAGA W

GRIND-BY-WEIGHT

WHITE · BLACK



±0.2g

PER DOSE

0.8s

INSTANT DOSE

Gravimetric — exact grams, every dose

A patented internal scale weighs every dose to ±0.2 g — the same grams whatever the grind setting, burr wear, bean or environment — delivered instantly in 0.8 s.

- Long-life burrs included, with a burr-change alert
- Robust, protected load cell — unaffected by knocks or mishandling
- Built for the busiest, highest-volume bars

Best for high-volume, precision-led service

MARKIBAR · WORKFLOW

02 / THE RANGE

Built cool, built to last, built for the bar.

01

Cool grinding chamber

The grinding chamber is thermally isolated from the motor and smart-ventilated, breaking thermal bridges so grounds stay cool — preserving aroma even under continuous, high-volume use.

02

Ø 64 mm flat burrs

Balanced distribution of microfines across the puck for even extraction and maximum yield. The IZAGA W ships with long-life burrs (rated ~1,500 kg) and a burr-change alert; the ORHI with standard burrs rated for ~800 kg, with long-life burrs available.

03

Two dosing modes

On Demand grinds fresh to the portafilter for maximum freshness; Pre Dose / Instant Dose holds doses ready for instant delivery through the rush.

04

Micrometric grind control

Fine, repeatable grind-point adjustment lets you optimise particle size for any coffee — and return to it precisely.

05

Fast to clean

A simple, tool-light disassembly makes for quick, thorough cleaning and straightforward burr maintenance — minimal downtime.

06

Made yours

IZAGA W in black or white, ORHI in black. For bulk orders, the hopper can be customised with your own branding.

What it changes behind the bar.

+ Speed

Instant, pre-weighed or pre-ground doses mean no waiting at the grinder — baristas move straight to the shot through peak service.

+ Cool, protected flavour

The isolated chamber keeps grounds cool and aromatic even at volume, so cup quality holds from the first shot to the last.

+ Consistency & waste

Exact doses — to ± 0.2 g by weight on the IZAGA W — give even extraction and trim the grams lost to over-dosing, protecting coffee margins.

+ Built to last

The IZAGA W is built robust for relentless demand — a protected load cell, long-life burrs and a burr-change alert that flags servicing before quality drifts.

Choosing between them

	ORHI	IZAGA W
DOSING METHOD	Timed — grind-by-time	Gravimetric — grind-by-weight
DOSE ACCURACY	Consistent, time-based	± 0.2 g by weight, every dose
SPEED	Instant · on-demand · pre-dose	Pre-weighed dose in 0.8 s · 250+ /hr
BURRS	Standard ~800 kg · long-life option	Long-life ~1,500 kg · change alert
FINISH	Black	Black · White
BEST FIT	Lower-volume sites & decaf duty	High-volume, precision-led service

Technical specifications.

	ORHI	IZAGA W
DOSING	Grind-by-time	Grind-by-weight (±0.2 g)
MODES	On Demand · Pre Dose	On Demand · Instant Dose
BURRS	Ø 64 mm flat · standard (~800 kg)	Ø 64 mm flat · long-life (~1,500 kg)
BURR SPEED	1,350 rpm	1,350 rpm
PRODUCTION / HOUR	7 kg/h	8 kg/h
GRINDER CAPACITY	4 g/s	4 g/s
SINGLE / DOUBLE DOSE	5–18 g / 5–28 g	5–18 g / 5–28 g
HOPPER	1.5 kg	1.5 kg
POWER	525 W	525 W
CONNECTED LOAD	220–240 V, 50/60 Hz	220–240 V 50/60 Hz · 110–120 V 60 Hz
DIMENSIONS W×D×H	180 × 352 × 630 mm	180 × 352 × 640 mm
NET WEIGHT	15 kg	16 kg
BURR-CHANGE ALERT	—	Yes
FINISHES	Black	Black · White
INTERFACE	Display + keypad	Display + keypad

The IZAGA W includes long-life burrs (~1,500 kg); the ORHI standard burrs (~800 kg), with long-life burrs available as an option. A custom-branded hopper is available on bulk orders. Both grinders are supplied without a tamper — pair the IZAGA W with the Cinoart PTB automatic tamper. Specifications per Markibar; subject to change.

Finishes & options.

FINISHES & OPTIONS



- IZAGA W: black or white
- ORHI: black
- Long-life burrs (~1,500 kg) included on the IZAGA W
- Optional Stepless Adjustment Kit (IZAGA W) — stepped to stepless for finer grind control
- Custom-branded hopper — minimum order
- Supplied without tamper — pair with the Cinoart PTB

GOOD TO KNOW

Every grinder includes delivery across Ireland, setup guidance and the Markibar warranty. The compact 180 mm footprint sits neatly beside the espresso machine; free all-Ireland delivery on orders over €150. Workflow is the exclusive importer of Markibar grinders in Ireland — with local support, parts and advice.

PRICING

Current trade pricing is in the Workflow price list, available to registered customers at workflow.coffee. Quantity and multi-site terms apply.

PAIR & COMPLETE

Add the **Cinoart PTB** automatic tamper to the IZAGA W for a consistent, hands-free grind-and-tamp station.

See it grind

Both grinders run every day across the Coffeeangel estate. Book a demo at one of our Dublin shops, or talk to us about the right fit for your bar and volume.



Enabling growth. Ensuring quality.

Markibar grinders, supported in Ireland.

Workflow is the exclusive Irish importer of Markibar coffee grinders, operated by the Coffeeangel team — over 30 years of front-line experience delivering exceptional coffee at scale. We run these grinders in our own shops every day, and provide guidance, installation, training, parts and ongoing support. See it in action: book a demo at a Coffeeangel location.

EMAIL

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WEB

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BOOK A CALL

calendly.com/workflow_coffee