

BARATZA

# Vario-W

FLAT BURR GRINDER

Weight-based grinding for extreme accuracy makes it easier to make that perfect cup of coffee.



Baratza's groundbreaking Vario-W™ is a fully integrated real-time weight-based grinder. It has all the features of the Vario including small footprint, macro/micro adjustment, ceramic burrs, and a broad range of grind, but uses a weight-based dosing approach rather than a time-based approach.

This professional-grade grinder fits anywhere, from your kitchen to your office to your café. The Vario-W was initially designed for use in a manual brew bar in a café, eliminating the need to manually pre-weigh coffee beans. The built-in precision load cell provides accurate weighing, while grinding, to within 0.1 grams. Three user-programmable buttons make for repeatable, one-touch grinding.

The design is beautiful as well as functional. The Vario-W's intuitive macro/micro adjustments offer 230 distinct and repeatable settings for any style of coffee. The Vario-W's unique 54mm ceramic flat burrs provide accurate, fast-grinding (averaging 2 g/sec) performance and remains sharp twice as long as the best steel burrs. The high-torque DC motor and belt drive transmission mean your beans are in for a smooth, cool ride.

As always, it's not just what's inside that matters; the Vario-W's smooth operation carries over from internal to external, with front-mounted, easy-access control units, a 5oz. grounds coffee collection bin and a shut-off hopper for easy bean swap out.

## FEATURES

### BURRS:

The Vario-W grinds 1.6 grams/second for espresso and 2.2 grams/second for Press. The broad range of grind (230 microns to 1150 microns) and the narrow particle distribution (lack of fines) are the hallmarks of the superiority of the Vario-W's burrs.

### DIGITAL CONTROL PANEL:

The front-mounted control panel with LED display is easy and intuitive. Three programmable buttons allow the user to program in the desired weight (+/- 0.1). Simply press the START button and the Vario-W automatically delivers precise dosing.

### CALIBRATION:

The Vario-W is calibrated at the factory to ensure an accurate range of grind. If necessary, the Vario-W burrs can be easily calibrated using the special calibration tool that comes with the grinder.

### GRIND ADJUSTMENT:

The Vario-W offers macro and micro adjust for fine tuning with ease. The macro adjust moves from fine to coarse grinding in 10 distinct and repeatable settings. A secondary micro adjust arm further divides each of the 10 macro steps into 20 distinct settings. These steps enable you to dial in the exact grind for the perfect shot.

### MINIMAL RETENTION:

To maximize freshness, the Vario-W minimizes the ground coffee left in the grinder.

### BREWING METHODS:

The Vario-W is exceptional for espresso and manual pour brewing methods.

### CLEANING:

Burrs are easily removable with no tools, making cleaning very easy.

### MOTOR:

A powerful, high torque DC motor effortlessly drives the burrs. This motor turns slowly resulting in cool, quiet operation and permits long grinding duty-cycles. The circuitry is equipped with an automatically resetting, thermal cutoff switch.

### HOPPER

The hopper holds approximately 300g of coffee. An innovative bean shutoff feature in the collar permits no-mess, no-fuss hopper removal for changing out beans. Bean "waste" (below the stopper) averages a surprisingly low 10g, once the hopper has been shut off (all weights are bean density dependent).

## ACCESSORIES

### STEEL BURRS:

54mm flat steel burrs are available for the Vario-W. These are for use in a Vario-W dedicated to grinding for manual brew, using a medium to coarse grind. They have been designed to enhance the flavor in the cup. To be clear, these will NOT grind fine enough for espresso. They are solely for a coarser grind.

### HOPPER EXTENDER:

An extension that can add 9 oz. of capacity to the existing 8 oz. bean hopper. Several extenders can be added to get to the capacity you need.

## SPECIFICATIONS

|                        |                  |                              |                           |
|------------------------|------------------|------------------------------|---------------------------|
| Speed to Grind         | 1.6g to 2.2g/sec | Power Rating (North America) | 110V AC 50/60Hz. 1.4Amp   |
| Bean Hopper Capacity   | 10oz (300g)      | Power Rating (other)         | 230V AC 50/60Hz. 0.8Amp   |
| Grounds Bin Capacity   | 5oz. (142g)      | Design & Engineering         | Seattle, WA & Germany     |
| Weight                 | 9lbs. (4.1kg)    | Burr Manufacturing           | By Ditting in Switzerland |
| Dimensions (w X h X d) | 13 X 36 X 18cm   | Manufacturing & Assembly     | Taiwan                    |

Safety Listings

