

BARATZA

Vario-W

FLAT BURR GRINDER

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



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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 remain 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 5 oz. grounds coffee collection bin.

FEATURES

BURRS:

The Vario-Series 54mm professional ceramic flat burrs produce accurate grinding, high throughput and remain sharp twice as long as the highest quality steel burrs. The Vario Series 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 bi-modul particle distribution (presence of calculated fines) are the hallmarks of the superiority of the Series 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.

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.

GRINDS LEFT IN GRINDER:

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 brewing methods.

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). A hopper extension is available that can add an additional 250g of capacity.

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.

CLEANING:

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

ACCESSORIES

(available for separate purchase)

STEEL BURRS:

54mm flat steel burrs are available for the Vario-Series. The steel burrs are dedicated to grinding for all brew methods including espresso through manual brew and beyond. They have been designed to enhance the flavor in the cup with a broad range of grind range (230 microns to 1150 microns) and a narrow particle distribution (lack of fines), the hallmarks of the superiority with the Vario Series steel burrs.

HOPPER EXTENDER:

An extension that can add 275g of capacity to the existing bean hopper. Several extenders can be added to get to the capacity you need.

SPECIFICATIONS

Speed To Grind	1.6g — 2.2g/sec	Power Rating	220-240VAC 50/60 Hz, 130W, class I 100-120VAC 50/60 Hz, 130W
Burrs	54mm ceramic burrs	No Load Burr Speed	1350 RPM
Bean Hopper Capacity	8oz (230g)	Certifications	CB, ETL, cETL
Grounds Bin Capacity	6.3oz (180g)	Designed & Engineered	Seattle, WA
Weight	9lbs (4.1kg)	Burr Manufacturing	Ditting in Switzerland
Dimensions W/H/D (cm)	13/36/18	Manufactured & Assembled	Taiwan