

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 5 oz. grounds coffee collection bin.

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.

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 pour 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.

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

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	8oz (227g)	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

