

CONICAL BURR GRINDERS

ENCORE

The Industry's
Frontrunner
All-Purpose
Home Grinder

- 40 steps of adjustment for a consistent grind for any style of coffee.
- Grinds for French press, drip and espresso.
- Available in black and white with sleek new branding



VIRTUOSO+

Perfect for a
Manual Brewing
Journey

- High performance burr set reduces the fines in all levels of grind which gives a clean taste in the cup.
- 40 steps of adjustment and LCD display with digital timer for consistent dosing.
- Grinds for French press, drip and espresso.



SETTE SERIES

Revolutionary Design
& Multipurpose
Grinding

The Sette Series features our radically redesigned gearbox and burr set in which the outer ring burr rotates around a stationary cone burr. This design allows for high-speed grinding - up to 5g per second - as well as minimal retention of coffee in the system. Most burr grinders utilize a small pathway through which ground coffee travels. On the Sette, coffee simply falls from the burrs down into a portafilter or grounds bin. A built-in convertible device holder allows for convenient change between them. All grinders have an LCD display and digital timer or scale (270Wi) for precise dose control.

SETTE 30

- Base model of the Series.
- Macro adjust with 30 steps of adjustment.
- Suitable for basic and advanced espresso machines.
- Time based grinding

SETTE 270

- Macro/micro adjust for grind size, with 270 steps of adjustment.
- Three programmable dose settings for repeatability.
- Time based grinding

SETTE 270Wi

- Designed using the weighing technology of Acaia, its software updating capabilities and intelligent logic utilizes historic data and grinding speed to automatically adjust the stop point to deliver the desired grind weight directly into a portafilter!

FLAT BURR GRINDERS

VARIO & VARIO-W

Grind by Weight or Time,
All Around Great Grinder

- 230 steps of adjustment for dialing in espresso and all brewing styles.
- Exceptional cup quality for home, office and business.
- Accurate dosing using digital timer and programmable buttons
- Sturdy metal PortaHolder, grind direct into portafilter. (Vario only)
- Built in electronic scale for accurate grind weights. (Vario-W only)



FORTÉ AP & FORTÉ BG

Compact Commercial
Dependability

The Forté is our commercial level grinder, the go-to for many bars and cafes offering customers a rotating selection of their best coffees on the Slow or Brew Bar. The Fortés have 10 macro/26 micro settings for 260 steps of adjustments, high daily capacity (5lbs per day) and intuitive control panel, with 3 programmable settings for repeatable dosing. The built in electronic scale for accurate grind weights is a win-win for efficiency on the brew bar. The grinders are cast metal construction and have a small footprint.

FORTÉ AP

- Ceramic burr for accurate grind for any style of coffee.
- Good fit as a low-volume, single origin/decaf espresso coffee grinder.

FORTÉ BG

- Steel burrs engineered to produce a more even particle distribution and less fines.
- Ideal for pour-over, batch, or home brewers.



BARATZA



WWW.BARATZA.COM



GRINDER
COMPARISON
CHART

	Conical Burr Grinders By Etzinger					Flat Burr Grinders by Ditting			
	Home / Prosumer					Commercial (2kg Max.) ¹			
									
	Encore™	Virtuoso+™	Sette™ 30	Sette™ 270	Sette™ 270Wi	Vario™	Vario-W™	Forté AP™	Forté BG™
Standard Burr	40 mm Steel M3	40 mm Steel M2	40 mm Steel S1	40 mm Steel S1	40 mm Steel S1	54 mm Ceramic	54 mm Ceramic	54 mm Ceramic	54 mm Steel
Accessory Burr (purchased separately)	N/A	N/A	S2 Burr	S2 Burr	S2 Burr	Steel Burr	Steel Burr	N/A	N/A
Grind Range (Microns)	250 – 1200	200 – 1400	230 – 950	230 – 950	230 – 950	230 – 1150	230 – 1150	230 – 1150	230 – 1150
Steps of Adjustment	40	40	30	30 macro ×	30 macro ×	10 macro ×	10 macro ×	10 macro ×	10 macro ×
Fine-tune Adjustment	N/A	N/A	N/A	9 micro = 270	9 micro = 270	23 micro = 230	23 micro = 230	26 micro = 260	26 micro = 260
Speed of Grind	0.8 – 1.1 g/sec	1.5 – 2.4 g/sec	3.5 – 5.5 g/sec	3.5 – 5.5 g/sec	3.5 – 5.5 g/sec	1.6 – 2.2 g/sec	1.6 – 2.2 g/sec	2.0 – 3.7 g/sec	1.2 – 2.1 g/sec
Standard Bean Hopper Cap. ²	225 g	225 g	250 g	250 g	250 g	225 g	250 g	250 g	250 g
Usable Grounds Bin Cap. (Medium Roast)	142 g	142 g	160 g	160 g	160 g	180 g	170 g	170 g	170 g
Weight	3.1 kg (7 lbs)	3.6 kg (8 lbs)	3.2 kg (7 lbs)	3.2 kg (7 lbs)	3.2 kg (7 lbs)	4.8 kg (10.5 lbs)	4.1 kg (9 lbs)	6 kg (13 lbs)	6 kg (13 lbs)
Dimensions W / H / D cm	12 / 35 / 16	12 / 35 / 16	13 / 40 / 24	13 / 40 / 24	13 / 40 / 24	13 / 36 / 18	13 / 36 / 18	13 / 36 / 18	13 / 36 / 18
Suggested USD MAP Price	\$139	\$249	\$249	\$399	\$549	\$479	\$559	\$899	\$919
Preferred Application ³									
Drip, Pourover & Manual Brewing	★★★★	★★★★★	★★★	★★★	★★★	★★★★	★★★★	★★★★	★★★★★
Espresso	★★★	★★★	★★★★	★★★★★	★★★★★	★★★★	★★★★	★★★★★	★★★★

¹ 2kg maximum of grinding per day ² 250 g stackable hopper extensions available ³ rated with standard burr | ★ Satisfactory | ★★ Acceptable | ★★★ Good | ★★★★ Very Good | ★★★★★ Exceptional

