

BARATZA®

Forté AP

Flat Burr Grinder

The Forté AP (All Purpose) is our response to calls for a commercial grade grinder that does it all—within a compact footprint. Belt-driven ceramic flat burrs and included portaholder make this the perfect grinder for an efficient, repeatable espresso workflow.

Designed as a commercial solution for low-volume cafes, the Forté AP is a rock-solid espresso grinder with high-capacity and feature-density. Operated by a touchscreen, the Forté AP has two grind modes: by time and by weight. Each of those modes carries three presets and a manual option, giving you plenty of ways to conveniently switch from one dose to another.

Its small footprint, multifunction touchscreen, high daily capacity (5lbs per day) and sturdy grind size adjustments make the Forté AP a great choice for low-volume espresso in the café like decaf or single-origin offerings. It is built with 54mm flat ceramic burrs, engineered to produce an accurate and precise grind, delivering exceptional cup quality for brew methods from espresso to French press.



Features

Burrs:

At the heart of the Forté AP are durable 54mm ceramic flat burrs from commercial burr manufacturer, Ditting. The burrs are encased in an upgraded metal grind chamber to improve consistency, from cup to cup.

Intuitive Interface

The Forté AP allows you to dose by weight or time. Our signature dose-by-weight is accurate to the tenth of a gram. One touch awakens the touchscreen. The touchscreen controls all operations with three programmable dose presets; the ability to switch between weight, time, and manual grinding modes; and start and stop buttons.

Grind Adjustment

An all-metal macro and micro adjustment system produces a positive feel and secure grind setting. The macro-adjust moves from fine to coarse grinding in 10 distinct and repeatable settings. A secondary micro-adjust further divides each of the 10 macro steps into 26 distinct settings. These steps enable fine-tuning with ease, dialing in the exact grind for the preferred brew method being used.

Recalibrating Burrs

The Forté AP is calibrated at the factory to ensure an accurate range of grind. If necessary, the Forté AP burrs can be easily recalibrated using the special calibration tool that comes with the grinder in order to tune the grind range for specific brew methods.

Cleaning

Burrs can easily be removed for cleaning using the cast zinc tool that is included with your Forté.

Accessories

54mm Steel Flat Burrs


(SOLD SEPARATELY)

54mm flat steel burrs are available to customize your Forté AP. The steel burrs are

optimized to grind for a variety of brew methods including espresso through manual brew and beyond. With a broad range of grind range (230 microns to 1150 microns) and a narrow particle distribution

(lack of fines), the 54mm steel burrs have earned a badge of honor among home coffee brewers.

Specifications

| | | | |
|-------------------------|----------------------------------|--------------------------|---|
| Speed to Grind | 2.6g/sec (#2Z) - 4.0g/sec (#10M) | Available Colors |  |
| Burrs | 54 mm ceramic flat burrs | Designed & Engineered | Seattle, WA |
| Bean Hopper Capacity | 300 g (10.6 oz) | Manufactured & Assembled | Taiwan |
| Grounds Bin Capacity | 120 g (4.2 oz) | Burr Manufacturing | Ditting in Switzerland |
| Weight | 6.0 kg (13 lbs) | Warranty | 1-Year Manufacturer's Warranty |
| Construction Material | Cast Zinc | Safety Listing | UL/CSA/CE/EK |
| Product Dimensions (cm) | 13 / 37 / 18 | Certifications | CB, ETL, cETL |
| | | Power Rating | 100-120VAC 50/60 Hz, 130W 220-240VAC 50/60 Hz, 130W class I |