

BARATZA®

Sette 30

Conical Burr Grinder

The Sette 30 is the meeting point of simplicity and elegance—perfect for the home barista focused on top-quality espresso with no frills.

The Sette 30 is an inexpensive grinder to get started on an espresso journey, suitable for basic and advanced espresso machines alike. The Sette 30 has a single adjustment for grind size, offering 31 steps of adjustment. This grinder incorporates the S1 burr, designed for our high end Sette 270/270Wi grinders, which produces an exceptional espresso grind. It can also be used for grinding for manual brewing methods that require a finer grind (for example, AeroPress and Hario V60) for a very balanced flavor experience.

Designed and perfected in Liechtenstein over a period of 8 years, this technology sets a new standard in simplicity, efficiency, and durability. This new mechanism has the outer burr rotate and the inner burr is fixed, a truly revolutionary design. The design of this mechanism doubles the efficiency of similarly sized grinders. Coffee passes straight through the grinder, vertically, and drops directly into the grounds bin or your portafilter.



Features

Grinding Mechanism:

The Sette Series has, at its core, a revolutionary grinding mechanism that produces gamechanging performance. Key aspects of this innovative mechanism include:

1. A straight-through grind chamber results in highly-efficient grinding and minimal residual coffee in the system.
2. Rotation of the outer ring burr (with twice the surface area of the cone burr) along with proprietary tooth geometry, produces grinding throughput that is two to three times that of others in its class.
3. Proprietary gear box (planetary + crown gear) that maximizes efficiency of torque transfer, resulting in lower power consumption and much less heat.
4. Powerful DC motor for maximum starting torque and efficiency, resulting in cooler operation.

Burrs & Brewing Methods:

Manufactured by Etzinger in Liechtenstein, the Sette 30 is built with 40mm conical burrs, well suited for espresso and manual brews requiring a finer grind range (e.g. AeroPress or V60).

Device Holder & Grounds Bin:

The Sette 30 has a device holder that allows you to remove and re-orient the arms to grind directly into a portafilter or into the supplied grounds bin.

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.

Digital Control Panel:

The Sette 30 has a simple front mounted control panel with easy to read backlit LED display, allowing for a timed grind accurate to .1 seconds. Simply press the start button and the Sette automatically delivers precise dosing.

Grind Adjustment:

The Sette has a grind range of 31 steps, ranging from espresso to manual brew. The adjustment mechanism is directly connected to the cone burr, resulting in immediate and precise grind adjustment.

Cleaning:

The cone burr is easily removable with no tools, making cleaning very easy.

Digital Timer:

The motor is controlled by a 40 second digital timer adjustable to the tenth of a second, allowing for repeatable, accurate dosing.

Accessories

Hopper Extender:

An extension that can add 250 g of capacity to the existing 225 g bean hopper.

S2 Burr:

The S2 burr is an alternate cone burr that improves the grind profile for brew methods requiring a medium-coarse grind.

Specifications

Speed to Grind	2.9g/sec (# 8) - 4.0g/sec (#28)
Burrs	40 mm conical burrs
Bean Hopper Capacity	300g (10.6oz)
Grounds Bin Capacity	120g (4.2oz)
Weight	3.2kg (7lbs)
Dimensions W/H/D (cm)	13 / 41 / 25
Construction Material	ABS Plastic

Available Colors	
Designed & Engineered	Seattle, WA
Manufactured & Assembled	Taiwan
Burr Manufacturing	Etzinger in Liechtenstein
Warranty	1-Year Manufacturer's Warranty
Safety Listing	UL/CSA/CE/EK
Certifications	CB, ETL, cETL
Power Rating	100-120VAC 50/60 Hz, 200W 2.6A 220-240VAC 50/60 Hz, 240W 1.6A class I