

BARATZA®

Vario+

Flat Burr Grinder

Visually redesigned from its award-winning predecessor, the Vario+ brings precision grinding home with ceramic flat burrs and timed dosing for dependably delicious syrupy cups of espresso.

Dialing in your grind is easy with over 220 steps of adjustment and a durable metal grind chamber. The easy-to-read backlit LCD display makes it easy to get started in the early morning hours.

The Vario+ features time-based dosing down to the tenth of a second. Save up to three programmable time presets, to simplify your brew and get your day started. What makes this grinder friend special is it's built with super durable flat 54mm ceramic burrs for that perfect cup quality. We have even included the added benefit of an all metal portafilter holder, if espresso is your thing.



Features

Burrs:

At the heart of the Vario+ 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.

Digital Control Panel

The front-mounted control panel with LED display is easy and intuitive. The Vario+ allows you to save up to 3 time-based presets for your automatic dosing so you can maximize your workflow.

Grind Adjustment

Offering 220 steps of macro and micro grind settings optimized with an espresso calibration that can be customized, this grinder keeps its original multipurpose design, while allowing you to further hone in that elusive god shot.

Shut-Off Hopper

A 300g hopper with the ability to remove it from the grinder, while the beans are still in it, enabling easier changeover of beans!

Low Grinds Retention

To maximize freshness, the Vario+ minimizes the ground coffee left in the grinder. With 2 LED lights you can check on your grounds bin or portafilter to oversee the process.

Brewing Methods & Calibration

The Vario+ is exceptional for espresso, calibrated at the factory to finer settings and manual brewing methods. The burrs can be easily calibrated using the special calibration tool that comes with the grinder.

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.

Portaholder & Grounds Bin

The Vario+ comes standard with a heavy-duty Metal PortaHolder and a regular 180g grounds bin.

Cleaning

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

Accessories

54mm Steel Flat Burrs



(SOLD SEPARATELY)

54mm flat steel burrs are available to customize your Vario+. 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	1.9g/sec (#2V) - 2.7g/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	4.1 kg (9 lbs)	Warranty	1-Year Manufacturer's Warranty
Product Dimensions (cm)	13 / 37 / 18	Safety Listing	UL/CSA/CE/EK
Construction Material	ABS Plastic & Powder Coated Metal	Certifications	CB, ETL, cETL
		Power Rating	100-120VAC 50/60 Hz, 130W 220-240VAC 50/60 Hz, 130W class I