

BARATZA®

Vario W+

Flat Burr Grinder

The Vario W+ features extremely accurate weight-based grinding to make it easy to craft that perfect cup of coffee, no matter the brew style.

Baratza's groundbreaking Vario W+ is a fully integrated real-time weight-based grinder.

Expect accurate doses to the tenth of a gram whether you're grinding a precision dose for that morning espresso shot, making yourself a pourover, or setting up a big batch of cold brew for tomorrow. Saving three presets for different brew methods is easy with the newly updated high-visibility backlit LCD and modernized user interface.

With robust internals, hundreds of steps of adjustment, and an accurate integrated scale, the Vario W+ is the key to unlocking repeatable, precision grind quality at home. In other words, your grinder does all the hard work, so all you have to do is pick a weight and hit go!



Features

Burrs:
The steel burrs of the Vario W+ are dedicated to grinding for all brew methods including espresso through manual brew and beyond. They have been designed to enhance the flavor in the cup with a broad range of grind range (230 microns to 1150 microns) and a narrow particle distribution (lack of fines), the hallmarks of the superiority with the Vario Series steel 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 22 distinct settings. These steps enable you to dial in the exact grind for the perfect 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 W+ 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.


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.

Accessories

54mm Ceramic Flat Burrs
(SOLD SEPARATELY)
54mm flat ceramic burrs are available to customize the Vario W+. Both steel and ceramic burrs work great for all brew

methods, but we understand that taste is subjective! If you prefer ceramic burrs, they are available for purchase in our parts shop!

Specifications

Speed to Grind	1.2g/sec (#2V) - 1.8g/sec (#10M)	Available Colors	
Burrs	54 mm steel 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	Etzinger in Liechtenstein
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