The Forté AP (All Purpose grinder) is a compact, commercial grade grinder, dedicated to grinding for ALL brew methods.

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 touch screen, 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.

Grind by weight on the Forté does not work with the included portafilter holder accessory, though in exchange you get convenient coffee delivery into a portafilter as well as reduced mess thanks to a funnel which guides coffee grounds into the basket.

This machine is a great choice for highly consistent espresso at home, although it’s better suited to commercial use. If you have dreams of opening a coffee shop, the Forté AP can help make those dreams come true.

Its small footprint, multifunction touch screen, 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. Included with every Forté are a shut-off hopper, a burr removal tool for easy cleaning, and a simple burr calibration tool for quick QC calibration.

“Pillow grinds and pillow talk – this grinder will wake you up in the morning and keep you up all night.”

– Sprudge: “2013 Sexiest Coffee Grinder Alive”
**FEATURES**

**INTUITIVE INTERFACE:**
The Forté–AP allows you to dose by weight or time. Our signature dose-by-weight is accurate to plus or minus .2 gram. The touch activation awakens your screen with LED backlight technology. The touch screen controls all operations with three programmable dose presets; Up or Down arrows to increase or decrease dose values; and TARE, MANUAL, START or STOP.

**ESPRESSO DOSING:**
A unique feature of the Forté–AP is the ability to convert a weight preset into a timed value that is accurate within plus or minus .5 grams of the set point. This allows for weight oriented dosing for espresso.

**BURRS:**
The Forté-AP grinder comes with 54mm ceramic flat burrs for accurate and precise grinding. The Forté-AP grinds at an average speed of 2.0g/sec for espresso and 3.5 to 3.7g/sec for press pot. The range of grind is 230 to 1150 microns.

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

**WARRANTY:**
Limited Warranty for Forté Grinders is 1 year or 50 hours of cumulative motor run time, whichever comes first.

**ADJUSTMENT/GRIND RANGE:**
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.

**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. Bean “waste” (below the stopper) averages a surprisingly low 10g, once the hopper has been shut off.

**RE-CALIBRATING 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 re-calibrated using the special calibration tool that comes with the grinder.

**ACCESSORIES**
(available for separate purchase)

**HOPPER EXTENDER:**
An extension that can add 275g of capacity to the existing bean hopper. Several extenders can be added to get to the capacity you need.

**SPECIFICATIONS**

<table>
<thead>
<tr>
<th>Speed To Grind</th>
<th>Espresso: 2g/sec — Press: 3.5—3.7g/sec</th>
<th>Power Rating</th>
<th>220-240VAC 50/60 Hz, 130W, class I</th>
</tr>
</thead>
<tbody>
<tr>
<td>Burrs</td>
<td>54mm ceramic burrs</td>
<td>No Load Burr Speed</td>
<td>1950 RPM</td>
</tr>
<tr>
<td>Bean Hopper Capacity</td>
<td>10 oz (300-400 g)</td>
<td>Certifications</td>
<td>CB, ETL, cETL</td>
</tr>
<tr>
<td>Grounds Bin Capacity</td>
<td>6oz (170g)</td>
<td>Designed &amp; Engineered</td>
<td>Seattle, WA</td>
</tr>
<tr>
<td>Weight</td>
<td>13lbs (6kg)</td>
<td>Burr Manufacturing</td>
<td>Ditting in Switzerland</td>
</tr>
<tr>
<td>Dimensions W/H/D (cm)</td>
<td>13/36/18</td>
<td>Manufactured &amp; Assembled</td>
<td>Taiwan</td>
</tr>
</tbody>
</table>

WWW.BARATZA.COM / INFO@BARATZA.COM / OCTOBER 2018 (v3)