

BARATZA

Vario W+

FLAT BURR WEIGHT-BASED DOSING GRINDER

Weight-based grinding for extreme accuracy makes it easier to make that perfect cup of coffee.



Baratta'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!

This professional-grade grinder fits anywhere, from your kitchen to your office to your café. The intuitive macro/micro adjustments offer 220 distinct and repeatable settings for any style of coffee. The Vario W+'s unique 54mm steel flat burrs provide accurate, fast-grinding (averaging 2 g/sec) performance. The high-torque DC motor and belt drive transmission mean your beans are in for a smooth, cool ride.

To complement your coffee setup the Vario W+ is available in Black or White.

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.

GRINDS LEFT IN GRINDER

To maximize freshness, the Vario W+ minimizes the ground coffee left in the grinder.

BREWING METHODS

The Vario W+ is exceptional for espresso and manual brewing methods. When grinding for espresso it is recommended to keep coffee in the hopper; we do not recommend single-dosing for espresso though single-dosing is fine for all other brew methods with grind sizes above the espresso range!

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.

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 (all weights are bean density dependent).

CALIBRATION

The Vario W+ is calibrated at the factory to ensure an accurate range of grind. If necessary, the Vario W+ burrs can be easily calibrated using the special calibration tool that comes with the grinder.

CLEANING

The included burr removal tool makes it easy to access the grind chamber and tidy up under the hood.

ACCESSORIES

HOPPER EXTENDER

(SOLD SEPARATELY)

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.

CERAMIC 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	1.6g — 2.2g/sec	Power Rating	220-240VAC 50/60 Hz, 130W, class I 100-120VAC 50/60 Hz, 130W
Burrs	54mm steel burrs	No Load Burr Speed	1350 RPM
Bean Hopper Capacity	8oz (230g)	Safety Listing	UL/CSA/CE/EK
Grounds Bin Capacity	6oz (170g)	Designed & Engineered	Seattle, WA
Weight	9lbs (4.1kg)	Manufactured & Assembled	Taiwan
Dimensions W/H/D (cm)	13/36/18	Burr Manufacturing	Ditting in Switzerland
		Certifications	CB, ETL, cETL