Baratza’s groundbreaking Vario-W is a fully integrated real-time weight-based grinder. Weight-based grinding for extreme accuracy makes it easier to make that perfect cup of coffee. Baratza’s groundbreaking Vario-W is a fully integrated real-time weight-based grinder. It has all the features of the Vario including small footprint, macro/micro adjustment, ceramic burrs, and a broad range of grind, but uses a weight-based dosing approach rather than a time-based approach.

This professional-grade grinder fits anywhere, from your kitchen to your office to your café. The Vario-W was initially designed for use in a manual brew bar in a café, eliminating the need to manually pre-weigh coffee beans. The built-in precision load cell provides accurate weighing, while grinding, to within 0.1 grams. Three user-programmable buttons make for repeatable, one-touch grinding.

The design is beautiful as well as functional. The Vario-W’s intuitive macro/micro adjustments offer 230 distinct and repeatable settings for any style of coffee. The Vario-W’s unique 54mm ceramic flat burrs provide accurate, fast-grinding (averaging 2 g/sec) performance and remain sharp twice as long as the best steel burrs. The high-torque DC motor and belt drive transmission mean your beans are in for a smooth, cool ride.

As always, it’s not just what’s inside that matters; the Vario-W’s smooth operation carries over from internal to external, with front-mounted, easy-access control units, a 5 oz. grounds coffee collection bin.
**FEATURES**

**BURRS:**
The Vario-Series 54mm professional ceramic flat burrs produce accurate grinding, high throughput and remain sharp twice as long as the highest quality steel burrs. The Vario Series grinds 1.6 grams/second for espresso and 2.2 grams/second for Press. The broad range of grind (230 microns to 1150 microns) and the bi-modul particle distribution (presence of calculated fines) are the hallmarks of the superiority of the Series 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 20 distinct settings. These steps enable you to dial in the exact grind for the perfect shot.

**ACCESSORIES**
(available for separate purchase)

**STEEL BURRS:**
54mm flat steel burrs are available for the Vario-Series. The steel burrs 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.

**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.

**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). A hopper extension is available that can add an additional 250g of capacity.

**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:**
Burr are easily removable with no tools, making cleaning very easy.

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**SPECIFICATIONS**

<table>
<thead>
<tr>
<th>Speed To Grind</th>
<th>1.6g — 2.2g/sec</th>
<th>Power Rating</th>
</tr>
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<tbody>
<tr>
<td>Burrs</td>
<td>54mm ceramic burrs</td>
<td>No Load Burr Speed 1350 RPM</td>
</tr>
<tr>
<td>Bean Hopper Capacity</td>
<td>8oz (230g)</td>
<td>Certifications CB, ETL, cETL</td>
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<tr>
<td>Grounds Bin Capacity</td>
<td>6.3oz (180g)</td>
<td>Designed &amp; Engineered Seattle, WA</td>
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<tr>
<td>Weight</td>
<td>9lbs (4.1kg)</td>
<td>Burr Manufacturing Ditting in Switzerland</td>
</tr>
<tr>
<td>Dimensions W/H/D (cm)</td>
<td>13/36/18</td>
<td>Manufactured &amp; Assembled Taiwan</td>
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