



# VARIO-W

*Weight-Based Grinder*

*Operations Manual*

**BARATZA**

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*Weight-Based Grinder*

Operations manuals are available in the  
following languages at  
**[www.baratza.com](http://www.baratza.com)**

English.pdf

Spanish.pdf

French.pdf

  
3009147  
Conforms to UL Std 763  
Certified to CSA C22.2  
NO. 195-M1987, R2004

**RoHS**  
COMPLIANT

2002/95/EC 

**CE**



# VARIO-W



*Thank you for purchasing the VARIO-W Coffee Grinder. With the VARIO-W, it's now easier than ever to make professional quality coffee, whether at home, the office, or your café.*

*Below are detailed descriptions of the features that make the VARIO-W stand out from other grinders in its class.*

## **Precise, commercial-quality ceramic burrs**

*Manufactured in Germany by MAHLKÖNIG, the VARIO-W's ceramic burrs are of the same material and durability as the industry's highest-quality line of commercial coffee grinders. Ceramic burrs remain sharp for up to twice the lifetime of the highest quality steel burrs.*

## **Weight-Based Grinding for extreme accuracy (and ease) in dosing**

*The Vario-W is a fully integrated real-time weight-based grinder. The built-in precision load cell provides accurate weighing, while grinding, to within 0.1 gram. The user needs only to select the desired gram weight of ground coffee, press START, and the grinder will automatically grind the selected weight of coffee (+/- 0.2 grams) and then stop itself.*

## **Innovative grind adjustment system**

*Macro and Micro adjustments are quickly and repeatedly achievable with the intuitive VARIO-W adjustment system. The range of grind and the accuracy of the settings is truly impressive. The VARIO-W has 230 distinct settings of grind from Espresso to French Press.*

## **Quiet drive system**

*The VARIO-W houses a high torque DC motor with a belt drive transmission. The precise timing belt drive provides for smooth, quiet operation and thermal disconnection of motor and burr casing. The motor is able to effortlessly handle long duty cycles. Additionally, the VARIO-W possesses an automatically re-settable thermal safety circuit that protects the motor from overheating.*

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### BEFORE USING YOUR GRINDER

Prior to using your VARIO-W™ grinder for the first time you should wash the bean hopper and ground coffee bin in warm soapy water. See the section on Care and Cleaning for instruction on how to remove and re-install these parts.

# VARIO-W *Parts Identification*



## **Safety Information**

### **Important Information**

Please read the information below very carefully. It contains important tips for the use, safety, maintenance and care of this appliance. Please keep these operating instructions for future reference.

Your new VARIO-W™ is rated for either 120VAC or 230VAC. Please confirm the voltage of your VARIO-W™ on the nameplate attached to the bottom of the grinder. The 120VAC VARIO-W™ can be used from 100 to 130VAC and the 230VAC VARIO-W™ can be used from 200 to 240 VAC. Please insure your supply voltage range matches the nameplate voltage on your VARIO-W™. Only clean the grinder housing with a dry or slightly damp cloth. Do not use this grinder for anything other than its intended use (i.e. grinding whole roasted coffee beans). Disassemble your grinder only as directed in the care and cleaning section of this manual. If you cannot remedy a malfunction, please visit the web at [www.baratza.com](http://www.baratza.com) for assistance. Repairs are to be performed only by authorized service centers. An improperly repaired grinder is

a source of risk to the user and voids the warranty. Baratza will not accept any liability for damage or injury if the grinder is used other than for its intended purpose or is improperly operated or repaired. All warranty claims will be void.

### **For Your Safety**

Do not operate the grinder with a damaged cord or plug, or if the grinder malfunctions. Do not leave your grinder unattended while turned ON.

#### **Caution:**

Shut off and unplug the grinder from the electrical outlet before cleaning.

To unplug, grasp plug and remove from the outlet - never pull on cord. Keep your grinder out of the reach of children. Do not immerse the grinder, plug or cord in water or any other liquid.

## Initial Operation

### Attention

Place the VARIO-W™ Grinder on a level surface. Insert the hopper (with the lid on) by lining up the two small tabs on the base of the hopper with their respective slots, turn clockwise until the back tab lines up with the mark on the back of the grinder. Insert the plug into an AC outlet. Remove the lid from the hopper by lifting off. Pour the desired quantity of roasted whole coffee beans into the hopper up to a maximum of 8 oz. / 250 g. Replace the lid. Ensure the ground coffee bin is centered on the load cell platform, then press TARE, the display should then read 00.0.” Press button 1 then press START. If the blue LED next to the START button lights up, but the grinder motor does not run, continue turning the hopper Clockwise (firmly).

### Setting the Macro and Micro Grind Adjustment

Move the Macro lever (on the right side) up or down to the desired range of grind size. Set the Micro adjustment lever (on the left side) to the middle of the scale. Grind a small amount of coffee by pressing the START button, then pressing it again to stop. Check the particle size. If the particle size

is close to what you desire, now use the Micro lever to “fine tune” your grind size. If the particle size needs a big change, then adjust the Macro lever to a new position, then fine tune with the Micro lever. The full range on the Micro scale is equal to one “click” or position on the Macro scale. With both levers, moving UP produces a smaller particle size and DOWN produces a larger particle size. The actual grind size for a particular setting will vary depending on many factors, including: degree of roast (light vs. dark), freshness, humidity, type of bean, oil content, etc. With use, you will determine the setting that is right for your taste, brewing style and your favorite beans.

### Note

Partially ground coffee beans may remain between the burrs after the grinder is turned off, adjusting the grind may be easier when the grinder is running.



## Normal Grinding Operation

Press the desired button (1, 2, 3). The display LCD will show the corresponding programmed grind weight in grams. Press START/STOP button to begin grinding. While grinding, the LCD will display real-time the weight of coffee in the grounds bin. When the LCD reaches the programmed weight ( $\pm 0.2$  gram), the motor will stop and the display will show the actual weight in the grounds bin for 3 seconds, then the LCD will reset again to the programmed weight. The grinder will only allow for a maximum of 150 grams to be ground at one time. At any time during grinding, you can stop the grinding by pressing the START/STOP button. The motor will stop and the LCD will reset to the selected preset weight.

## Programming Dosing Weights

The VARIO-W™ is equipped with three programmable buttons for weight dosing. The buttons are simply labeled 1, 2, 3. These programmable buttons only adjust the weight of coffee to be ground, they do not adjust the coarseness of the grind. Each button comes from the factory with a preset weight:

1 - 15.0 g, 2 - 30.0 g, 3 - 60.0 g.  
You can easily program more or less grinding weight as follows:

1. Press the up or down arrow just below the LCD display to adjust the weight. Press and hold the (up or down) arrow for 3 seconds to advance the weight more quickly.

2. Once you have reached the desired weight setting, press the corresponding button (1, 2, or 3) and hold for 3 seconds. The weight shown in the LCD display will blink to confirm the setting is stored.

3. Repeat steps 1 and 2 above



for each of the other two button. The quantity of ground coffee you need depends on the type of bean, coarseness of the grind, brewing method and personal taste. With use, you will find the most suitable settings for your personal taste. If the grinder is unplugged, the grinder will retain the stored weights.



## Sleep Mode

To minimize standby power consumption, the VARIO-W™ will go into “sleep mode” automatically after 5 minutes of non-use. While in sleep mode, the LCD display goes blank. To “wake up” your Vario-W™, simply press any button.

## Burr Calibration of the VARIO-W™

A 2mm allen head calibration screw is located in the round hole behind the discharge chute (see photo at right). This calibration screw allows the user to easily adjust the calibration in the finer or coarser direction while the grinder is running.

To make the adjustment, empty all beans from the grinder, lower the Macro and Micro levers all the way to the bottom and run it briefly to expel any partially ground coffee. With the bin removed, TARE the grinder. Now press any of the preset buttons and press START. The grinder will run until you press the START button again or 3 minutes elapses. While the grinder is running, raise the Macro arm all the way to the top (Espresso). You should not hear any change in motor speed. Now raise the Micro arm up to the midpoint. You should begin to hear the motor slow or labor

a little (you can hear the sound on YouTube, “baratza Vario calibration”). If you do not hear the motor labor or would like your VARIO-W™ to be calibrated finer, use the special Vario tool provided with your grinder (see photo below). Insert the tool and turn in the finer direction (counter clockwise) until you begin to hear the motor slow or labor. If you would like to calibrate your VARIO-W™ courser, insert the tool and turn clockwise (opposite direction of the arrow on the tool). If you do not have a tool you can substitute a 2mm Allen wrench and turn clock wise while looking from the base of the grinder up.



## Scale Calibration

If your display is showing “EEE” or “out” calibrate the scale. To calibrate your scale you need a 200 gram weight. You can make your own weight if you have an accurate secondary scale.

Put your VARIO-W™ grounds bin on the scale, add water until you reach 200 grams (total weight bin + water). Once you have the weight you are ready to calibrate the scale. Unplug your VARIO-W™ and make sure that nothing is on the scale platform. Plug the grinder in and while it powers on/boot up hold buttons 1 & 2. Display will come up with a value (approx 310-350). Press button 1 again (display will read “cal” and set the 200 gram weight on the platform. Display will show “pas” and then show 200. Remove the bin, empty and dry it, place the bin back on scale and TARE. Your scale should work correctly at this point. Please e-mail us at [support@baratza.com](mailto:support@baratza.com) if you continue to have problems.

## Care and Cleaning

### Cleaning the Housing and Hoppers

Remove any remaining beans from the bean hopper. Press the START/STOP button to run any remaining beans through the grinder until all grinding is finished. Remove the grounds bin.

Remove the plug from the AC power outlet. Remove the hopper by twisting it in a counterclockwise direction until it stops (about ¼ inch, or 0.4cm) and then lift the bean hopper from the housing. Wash the hopper, hopper lid, and ground coffee bin in warm soapy water, rinse and dry.

### Caution

Do not put the bean hopper, hopper lid, or ground coffee bin in the dishwasher. Hand wash only. Do not immerse the grinder housing in water.

### Cleaning the Burrs

If the grinder is used daily, the burrs should be cleaned every few weeks. Cleaning enables the burrs to achieve the most consistent grind possible. Cleaning also removes coffee oils which will stale and degrade the flavor of the ground coffee. Do not wash the burrs.

## Remove the Bean Hopper and Upper Burr

Remove all the beans from the Bean Hopper. Rotate the hopper counter clockwise until it stops, lift the hopper off the grinder. Using the Baratza Burr Tool included with your grinder, rotate the metal burr carrier clockwise until it stops, then lift straight up and out of the grinder housing (wiggle the burr carrier if necessary to loosen it). The ceramic burr is mounted to the underside of the burr carrier. Clean the burr using a stiff brush. Use the bristle brush to remove any loose coffee residue on the fixed burr and the lower burr mounted within the motor housing.



*Rotate Baratza burr tool clockwise to remove the burr carrier.*

## Replacing the Upper Burr

Wiggle and push down firmly on the burr carrier to ensure that it seats properly. Using the Baratza Burr Tool, rotate the burr carrier counter clockwise to lock in place. Note the lock icons and arrows on top of Baratza Burr Tool indicating direction to turn.



*Rotate burr carrier counter clockwise to lock in place.*

## Replacing the Bean Hopper

To replace the bean hopper, line up the two small tabs on the base of the hopper with their respective slots in the top of the grinder housing and insert the hopper into the grinder. Once the hopper is in place rotate it clockwise until it clicks to a stop (about  $\frac{1}{4}$  inch or 0.4 cm).

## Automatic Cleaning

A thorough, fast, and easy cleaning can be accomplished using Grindz™ grinder cleaner. Grindz™ is a product designed to dislodge coffee particles and absorb and remove odors and coffee oil residue. Simply place the recommended amount of Grindz™ (35 g ) into the empty grinder hopper. Adjust grind setting to Coarse, press the preset button that is set for more than 35 g. If none are set above 35 g, select the highest one and press the up arrow until the LCD displays more than 35 g, then START/STOP until all of the Grindz™ has been ground, then press START/STOP again to stop the grinder. Once complete, we recommend grinding some coffee (4 Tbs.) to remove any Grindz™ residue. Discard the ground coffee. For information on Grindz™ go to [www.urnex.com](http://www.urnex.com). or [baratza.com](http://baratza.com).



## **Warranty and Service**

### **U.S. and Canadian Warranty Information**

Limited Warranty for Baratza Grinders is 1 year.

This warranty covers all defects in materials or workmanship (parts and labor) including free ground transportation to and from our repair facility within US and Canada. This warranty does not apply to: improper use, lack of cleaning, abuse, normal wear and tear, lack of proper adjustment, foreign objects (stones, screws, etc) in the beans, or uses outside the intended use of grinding whole roasted coffee beans.

If your grinder fails within one year, e-mail [support@baratza.com](mailto:support@baratza.com) or call 425-641-1245. If the problem cannot be solved over the phone and the problem is determined to be a warranty issue, then Baratza will deliver an identical or comparable replacement to your door, free of charge and arrange to have your “failed” grinder returned to us. When you receive your replacement grinder, use the carton and packing material and shipping label to return your “failed” grinder by dropping it off at any UPS pickup locations. If the grinder is outside US or Canada the customer is responsible for the shipping of the grinder for repair.

### **International Warranty Information**

Go to: [www.baratza.com](http://www.baratza.com) for warranty information on grinders sold outside the United States.

### **Proof of Purchase and Product Registration**

You can register your grinder at [www.baratza.com](http://www.baratza.com). Registration will enable us to contact you in the unlikely event of a product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. The serial number is located on the bottom of the grinder. Please keep your sales receipt that shows the date of purchase.



**For repairs or parts**  
e-mail: [support@baratza.com](mailto:support@baratza.com)  
**Parts:** [www.baratza.com](http://www.baratza.com)  
425-641-1245





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