

varía

BREW DIFFERENT



Welcome to your Varia

Varia has been designed to be flexible, whether brewing coffee for yourself or for your friends and family. Varia is able to brew coffee for everybody's taste.

Our passion is to educate people about coffee and to help you improve your coffee brewing skills. Becoming part of the Varia family will take you on a coffee journey in the hands of coffee masters.

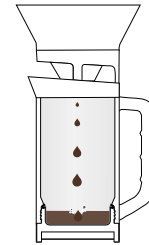
Seamless transitions allow you to choose between six functions, allowing you to have multiple flavour experiences with coffee or tea, increasing your knowledge.



Filter

①

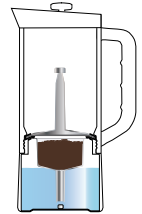
Filter



Moka Pot / Kettle / Tea

④

Moka Pot



French Press / Cold Brew

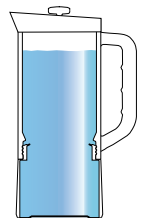
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French Press



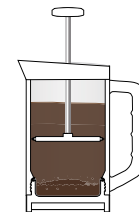
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Kettle



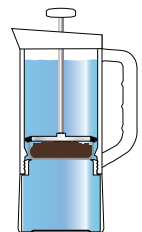
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Cold Brew



⑥

Tea



Varia is designed to deliver the highest quality brewing experience, durability and aesthetics crafted from stainless steel, BPA-free materials and silicone.

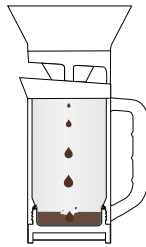
Varia has been designed as a brewer that you can depend on. We have used the highest quality materials to ensure your Varia will continue to make the best coffee everyday.

Every coffee is unique, so we partnered with coffee masters from around the globe to design a brewer that allows you to explore the world of coffee and tea in your home like never before.





Filter



3 cup

Brew water (95°-97°): 333mls / 333g
Coffee dose: 20g freshly ground coffee
Grind: medium / Paper filter
Total brew time: 3:30 - 4 mins

6 cup

Brew water (95°-97°): 500mls / 500g
Coffee dose: 30g freshly ground coffee
Grind: medium / Paper filter
Total brew time: 2:30 - 3 mins

If your coffee brews faster or slower than what is suggested in the recipe, try adjusting the grind (finer if too fast or coarser if too slow).

Brew Guide

- 1 Attach the jug to the basecap and tighten to secure, place filter cone on top of jug.
- 2 Place the filter paper in the filter cone and rinse thoroughly (300mls of hot water). Remove the filter cone to tip out the rinse water, then return onto jug, ensuring the paper is evenly placed. This also pre-heats the jug
- 3 Place the desired coffee dose into the filter paper and start your timer. Pour just enough water to cover the grounds. The hot water will react with the fresh grounds and bloom (expand)
- 4 Now slowly add the remaining water, pouring in small circles over the centre of the grounds. Try to add the water in one continuous pour, keeping the water level topped up until it has all been added, being careful not to overfill.
- 5 Once the filter has stopped dripping, the coffee is brewed. Remove the filter cone and replace with the server lid.

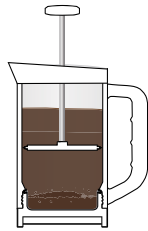
Tips: Do your best to maintain the correct water temperature throughout the whole brewing process - this will help ensure an even extraction.

When brewing is finished, let the filter cool for a minute as it drains. Then hold the jug handle firmly in one hand, use your other hand to remove the filter cone carefully and discard the filter paper/coffee grounds.

CAUTION: When brewing, take care not to overfill the filter cone. Ensure the fill level is below the top rim of the cone. (some filter papers maybe taller than the Varia filter cone).



French Press



3 cup

Brew water (95°-97°): 250mls / 250g
Coffee dose: 15g freshly ground coffee
Grind: medium
Total brew time: 3-4 mins

6 cup

Brew water (95°-97°): 500mls / 500g
Coffee dose: 30g freshly ground coffee
Grind: medium
Total brew time: 4-5 mins

Brew Guide

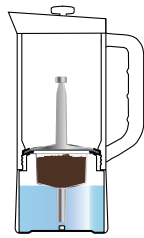
- 1 Attach the jug to the basecap and tighten to secure.
- 2 Place the desired coffee dose into the basecap.
- 3 Carefully add half of the required water, ensuring the coffee grounds are saturated and start your timer.
- 4 Now slowly add the remaining water, pouring in small circles over the centre of the grounds. Try to add the water in one continuous pour, keeping the water level topped up until it has all been added. (Be careful to not overfill).
- 5 Once the total brew time has been reached for your brew size, begin to plunge the coffee grounds and immediately serve the finished brew into cups.

Tip: When finished brewing and with the press still down, pour out any remaining coffee. Take care when removing the press, as the contents will still be hot.

CAUTION: Do not over-pressure the plunger as this could result in HOT coffee erupting through the lid.



Moka Pot



2 cup

Brew water (luke-warm): 250mls / 250g
Coffee dose: 15g freshly ground coffee
Grind: medium
Total brew time: 2:30 - 4 mins

4 cup

Brew water (luke-warm): 330mls / 330g
Coffee dose: 20g freshly ground coffee
Grind: medium
Total brew time: 2:30 - 4 mins

Brew Guide

- 1 Fill the boiler with luke-warm water to the required brewline, ensuring the water level does not surpass the safety valve.
- 2 Grind your coffee to a medium/fine setting.
- 3 Add the desired coffee dose to the moka pot basket and gently level the grounds so that the rim of the basket is clean of grounds.
- 4 Next, connect your moka funnel with the basket and place into the boiler, ensuring the parts sit flat and snug into the boiler. Then carefully thread the jug onto the assembled moka pot and tighten to secure.
- 5 Position on the heat source over a medium heat. When brewed, turn off the heat source immediately and serve.

Tips: Once the brewing begins to flow through the funnel and into the jug, watch carefully and adjust the heat as required. Varia will make a steaming noise when the water has been extinguished from the boiler.

Some induction cooktops are zone sensitive and require a minimum diameter of pot size to activate the heat zone. If your induction cooktop fails to activate with Varia, try off setting a small pot of water to one side of Varia over the heat zone.

CAUTION: Do not heat the boiler when it is empty. The moka pot boiler will remain hot after brewing - never place on heat-sensitive surfaces. The safety valve should always be visible (inside the boiler) after water is added.



Cold Brew



3 cup

Brew water (room temp): 333mls / 333g
Coffee dose: 30g freshly ground coffee
Grind: medium
Total brew time: 10-12 hours

6 cup

Brew water (room temp): 500mls / 500g
Coffee dose: 60g freshly ground coffee
Grind: medium
Total brew time: 10-12 hours

Brew Guide

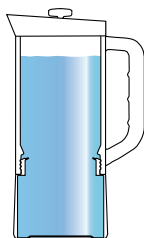
- 1 Attach the jug to the basecap and tighten to secure.
- 2 Grind your coffee to a medium setting.
- 3 Place the desired coffee dose into the basecap and begin to add the brew water.
- 4 When all the brew water has been added, be sure to give the coffee and water a stir in order to saturate all of the coffee grounds.
- 5 Place the serving lid onto the jug and refrigerate the brew for the desired brew time.

Once the brew time has elapsed, connect the filter basket to the French press filter and gently plunge the grounds. Once strained, serve immediately over ice.

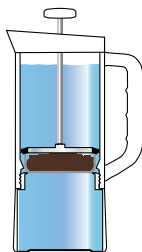
Tip: If you want a cleaner brew, pass the cold brew through a rinsed paper filter prior to serving.



Kettle



Tea



Brew Guide

Kettle

- 1 Attach the jug to the boiler and tighten to secure.
- 2 Fill with water and place over a medium heat until required water temperature is reached.

Tip: Some induction cooktops are zone sensitive and require a minimum diameter of pot size to activate the heat zone. If your induction cooktop fails to activate with Varia, try off setting a small pot of water to one side of Varia over the heat zone.

CAUTION: If using boiler and jug assembly as a kettle, do not overfill as this could result in hot water over-boiling from the jug spout. Kettle will remain hot after use - never place on any heat-sensitive surfaces.

Tea

- 1 Follow steps 1 and 2 above.
- 2 Place tea leaves into the filter basket and attach to the French press filter arm, connect and make sure the basket is sealed.
- 3 Once the water is at the required temperature, insert the filter basket into the water to begin brewing. During the brewing time, agitate the tea gently by pulling the filter basket up and pushing down.

CAUTION: If using boiler and jug assembly to make tea, do not overfill as this could result in hot water over-boiling from the jug spout. The device will remain hot after use - never place on any heat-sensitive surfaces.



Brewlines

We have designed our basecap and jug with approximate volumetric guidelines, or as we like to call them 'brewlines'. These are designed to help you brew without the need for a scale if you want to be more precise with your coffee and brew water ratio.

The basecap and jug feature small indentations at the half fill measure and the top of the stainless steel wall in the jug marks the maximum fill line and the top of the stainless steel cup in the basecap marks the maximum fill line.

When brewing, you can choose between a half measure or a full measure.

The half measure ratio is 15 grams of coffee (basecap) and 250 grams/ml of water (jug).

The full measure ratio is 30 grams of coffee (basecap) and 500 grams/ml of water (jug).

Important Information:

Safety:

Varia is hot when in use. Use caution to avoid burns or scalds and always allow the device to cool before emptying contents.

When using the moka pot or kettle on an open heat source, ensure the flame is no larger than the boiler diameter. This ensures that no flame will flare up the side and will not make contact with the handle or your hand. When the moka pot is finished brewing, turn off the heat source immediately once you hear the noise of the boiler emptying.

Each boiler is fitted with a pressure relief valve. This pressure valve has been calibrated by the manufacturer. (Caution: Do not attempt to replace or adjust this valve. Any attempt to do so will void the manufacturer's warranty).

When brewing moka pot the safety valve should always be visible (inside the boiler) after water is added.

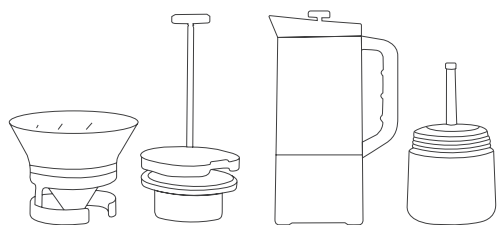
Do not allow children to operate or handle this device unless supervised by an adult. Remember that brewed coffee or tea are hot and will scald. Do not leave unattended in reach of children.

Boiler will remain hot after brewing or heating water
- never place on any heat-sensitive surfaces.

Warranty:

Varia warrants to the Buyer that the product is free from defects in material and workmanship for a period of 12 months from the date of purchase. A full replacement product will be honoured by Varia provided the warranty has not been voided. Should you need to return your Varia, do so by contacting your point of purchase and providing proof of purchase.

Any attempt to replace or adjust the pressure relief valve on the boiler unit will void the manufacturer's warranty. If this part requires servicing or replacement, please return the unit to your point of purchase.



Cleaning and Maintenance:

After each use, rinse the coffee residue and wipe off the residual oil with a cloth. If used frequently Varia can be cleaned once a month with a mild neutral detergent. (Not recommended for washing in a dishwasher).

Filter: The metal filter is easy to clean and disassemble. If there is coffee residue attached to it, the seal ring can be removed and immersed in water to remove the residue.

Moka Pot Funnel: Over time coffee residue may build up inside the funnel pipe - immerse in water to remove the residue before further use.

Seal care: Our seals are designed to last up to 3 months with regular use. If you notice any deterioration of seals, this indicates that replacement is required. You will find a guide to seal replacement included in the bag of replacement seals. Please follow these instructions carefully.

Each Varia is supplied with a set of seals (black) that will ensure a 12 month replacement programme. If you require additional replacement seals, these can be purchased through your dealer. In addition, a selection of décor bands (coloured) are supplied with Varia which are intended for personal customisation. The décor bands do not require replacement.

After brewing rinse out coffee and use a cloth to wipe out any coffee oil residue and dry all parts with a soft towel.

We also recommend a soft warm wash with a gentle detergent once a month if Varia is used daily. (We do not recommend putting Varia in a dishwasher).



Dimensions
Diameter: 9cm
Height (jug): 15cm
Height (Boiler): 85cm



Weight
Total: 15kg



Volume
Jug: 500ml
Kettle/Tea: 850ml



Heating
Compatible with
all heat sources





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