

varía

BREW DIFFERENT



BEFORE USING
YOUR VARIA

Please ensure you
read and understand
our Brew Guide and
Safety Instructions.

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 or tea to
everyone'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.

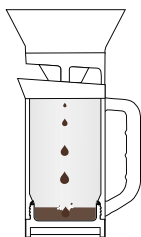
Seamless transitions allow you
to choose between six functions,
allowing you to have multiple flavour
experiences with coffee or tea,
increasing your knowledge.



Filter

①

Filter



Moka Pot / Kettle / Tea

④

Moka Pot



French Press / Cold Brew

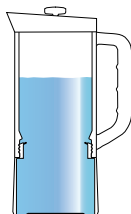
②

French Press



⑤

Kettle



③

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.

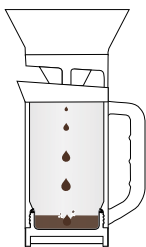
Varia has been designed as a brewer
that you can depend on. We have
used the highest quality materials
to ensure your Varia will continue to
make the best coffee everyday.

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: 4:00 - 6 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).

We have included with your Varia, a pack of 50 filter papers which can be replenished online at www.variabrewing.com likewise any V-02 paper will be compatible.

Our consumable pack also includes a 12 month supply of replacement seals to ensure your Varia - Brew Different experience continues uninterrupted.



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 overflow). Insert the French Press filter plunger assembly.
- 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:

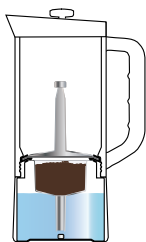
- Before you remove the base cap please rinse out the jug with cold water to remove any coffee or coffee grounds.

CAUTION:

- Do not over-pressure the plunger as this could result in HOT coffee erupting through the lid.
- 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.
- When removing the French Press filter plunger assembly, take care especially as you near the top of jug, as the seal will release from the jug wall with a sudden loss of resistance and may result in hot coffee being dispersed.



Moka Pot



2 cup

Brew water (lukewarm): 250mls / 250g

Coffee dose: 10g freshly ground coffee

Grind: medium

Total brew time: 2:30 - 3 mins

4 cup

Brew water (lukewarm): 330mls / 330g

Coffee dose: 15g freshly ground coffee

Grind: medium

Total brew time: 2:30 - 4 mins

Brew Guide

- 1 Fill the boiler with lukewarm 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 Pot 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 firmly 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, adjust the heat as required. Varia will make a steaming noise and a audible splutter when the water has been extinguished from the boiler. Remove from heat immediately at this point.
- 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:

- Keep hands and face well clear of device while brewing. Never at any time look directly into Moka Pot jug while brewing, hot coffee may erupt from funnel and result in scalding or burning skin.
- Never exceed a power rating of over 1,000 W on an induction heat source or use a 'high' gas mark setting.
- Do not heat the boiler when it is empty.
- The Moka Pot boiler will remain hot after brewing - never place on heat-sensitive surfaces without a heat resistant pad. Leave to cool before cleaning.
- Do not reheat any coffee that has remained in jug by placing boiler back onto a heat source.
- The pressure relief safety valve should always be visible (inside the boiler) after water is added.
- Always use the handle to 'pick-up' device, as the boiler and jug could burn if handled while hot.



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.

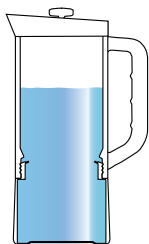
Once the brew time has elapsed, connect the filter basket to the French press filter and gently plunge the grounds. Once strained, serve immediately over ice.

Tip:

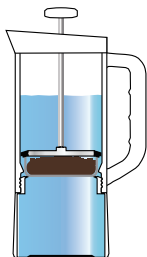
- If you want a cleaner brew, pass the cold brew through a rinsed paper filter prior to serving.



Kettle



Tea



Brew Guide

Kettle

- 1 Attach the jug to the boiler and firmly tighten to secure.
- 2 3/4 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:

- Never exceed a power rating of over 1,000 W on an induction heat source - and never use a 'high' gas mark setting.
- 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 without a heat resistant pad.
- Always use the handle to 'pick-up' device, as the boiler and jug could burn if handled while hot.

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 without a heat resistant pad.
- Always use the handle to 'pick-up' device, as the boiler and jug could burn if handled while hot.
- Never exceed a power rating of over 1,000 W on an induction heat source - and never use a 'high' gas mark setting.

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).



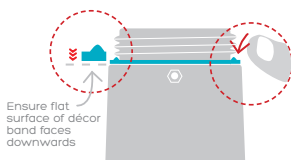
Décor bands

A selection of décor bands (coloured) are supplied with Varia which are intended for personal customisation. The décor bands do not require replacement.

When changing out a décor band ensure you refit with the 'flat side' facing downwards on either the base cap or boiler.



- 1 The décor band must be fitted (to either base cap or boiler) with the flat surface facing downwards



- 2 Stretch décor band over threads, once fitted, use your finger to firmly press seal into place all around collar

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.

Never exceed a power rating of over 1,000 W on an induction heat source or use a 'high' gas mark setting.

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 and there is a audible splutter.

Each boiler is fitted with a pressure relief valve, this 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.

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

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.

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).

Seal care and replacement:

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 on the following pages. Please follow these instructions carefully.

Each Varia is supplied with a set of replacement seals (black) that will ensure a 12 month replacement programme. If you require additional replacement seals, these will be available for purchase through our website www.variabrewing.com

If you notice that any of the seals have distorted or are not fitting correctly, do not proceed with any brewing process until you have referred to the our 'Seal Replacement Guide' to ensure the seals are correctly fitted or replaced accordingly. Use only Varia Brewing replacement seals, the use of a non-branded seal will result in the device malfunctioning, which has the potential to cause personal harm or injury.

When replacing seals, use only your hands to fit seals and be careful not to over stretch or alter in any way in order to fit.

Product Warranty and Liability:

Varia Brewing Limited 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 Brewing Limited provided the warranty has not been voided. Should you need to return your Varia, please visit our www.variabrewing.com and review our returns/refund policy.

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.

Varia Brewing Limited will not be liable for any personal harm or injury caused as a result of operating Varia outside our prescribed Brewing and/or Safety Guidelines, or if any attempt is made to replace or adjust the pressure relief valve, at any time during the product lifetime.

Seal replacement guide

Seals will wear out over time and with regular use. We recommend changing your seals every 2/3months to ensure optimum brewing performance.

Tips:

- Seals will fit easier if slightly wet, especially when inserting a fitted 'seal and filter' - as these may be difficult to align into the Moka Pot funnel or basket.
- All seals should fit snugly and without any distortion. Only fit seals by using your hands - never use a sharp/metal instrument. This may cause damage to a seal and potential failure of Varia.
- Identify the correct replacement seal by matching it with the retired seal.
- Prior to re-fitting any seal - please clean any coffee residue off metal parts.
- Please dispose of your retired seals responsibly - while there is nothing about silicone chemically that would prevent it from being recycled, curbside recycling programs rarely accept it. However there are 'online' mail-in recyclers which will provide a zero waste solution.

Your complimentary replacement seal & filter pack contains the following:

2 x French Press plunger seal (75mm ϕ)	2 x Moka Pot funnel/filter seal (53mm ϕ)
2 x French Press basket seal (63mm ϕ)	2 x Moka Pot basket/filter seal (45mm ϕ)
2 x Moka Pot gasket (80mm ϕ)	1 x Moka Pot Funnel filter disk (48mm ϕ)
2 x Moka Pot basket connection seal (55mm ϕ)	50 x V-02 filter papers

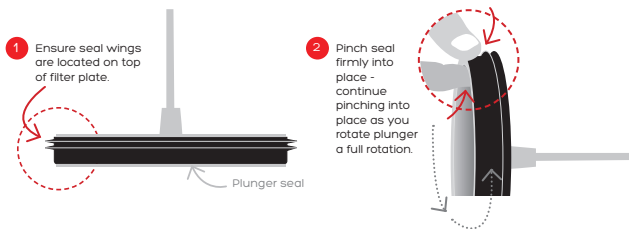
These consumables are also available online at www.variabrewing.com

French Press:

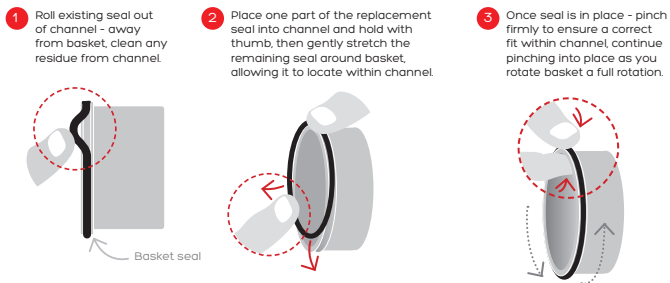
There are **TWO** seals to replace for this brewing method.

- Plunger seal
- Basket seal

French Press plunger seal



French Press basket seal



Moka Pot:

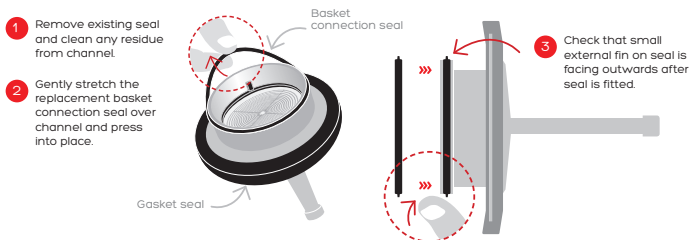
There are **FOUR** seals to replace for this brewing method.

- Gasket seal
- Basket connection seal
- Funnel/filter seal
- Basket/filter seal

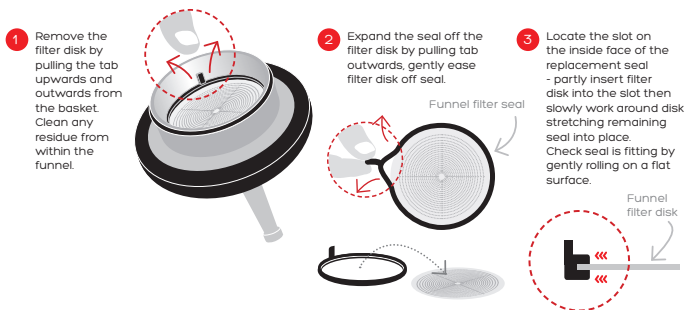
Moka Pot gasket seal



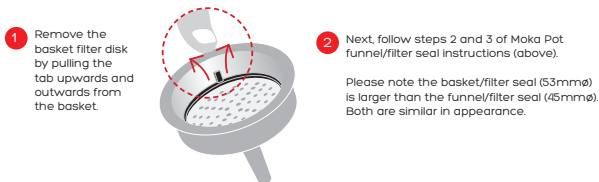
Moka Pot basket connection seal



Moka Pot funnel/filter seal



Moka Pot basket/filter seal





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