

BARATZA

Vario+

FLAT BURR TIMED DOSING GRINDER

Precision grinding with large flat burrs and timed dosing for dependably delicious cups of coffee.



The Vario+ is the answer to a coffee enthusiast's wish list for performance, consistency, and cup quality. Built on Baratza's award-winning legacy, this grinder is sure to deliver. From your first sip of morning espresso to your last taste of an evening brew, the Vario+ is your multipurpose friend!

Dialing in your grind is easy with over 220 steps of adjustment and a durable metal grind chamber. The easy-to-read backlit LCD display makes it easy to get started in the early morning hours.

The Vario+ features time-based dosing down to the tenth of a second. Save up to three programmable time presets, to simplify your brew and get your day started. What makes this grinder friend special is it's built with super durable flat 54mm ceramic burrs for that perfect cup quality. We have even included the added benefit of an all metal portafilter holder, if espresso is your thing.

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

FEATURES

BURRS

At the heart of the Vario+ are durable 54mm ceramic flat burrs from commercial burr manufacturer, Ditting. The burrs are encased in an upgraded metal grind chamber to improve consistency, from cup to cup.

DIGITAL CONTROL PANEL

The front-mounted control panel with LED display is easy and intuitive. The Vario+ allows you to save up to 3 time-based presets for your automatic dosing so you can maximize your workflow.

GRIND ADJUSTMENT

Offering 220 steps of macro and micro grind settings optimized with an espresso calibration that can be customized, this grinder keeps its original multipurpose design, while allowing you to further hone in that elusive god shot.

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.

SHUT OFF HOPPER

A 300g hopper with the ability to remove it from the grinder, while the beans are still in it, enabling easier changeover of beans!

GRINDS LEFT IN GRINDER

To maximize freshness, the Vario+ minimizes the ground coffee left in the grinder. With 2 LED lights you can check on your grounds bin or portafilter to oversee the process.

BREWING METHODS & CALIBRATION

The Vario+ is exceptional for espresso, calibrated at the factory to finer settings and manual brewing methods. The burrs can be easily calibrated using the special calibration tool that comes with the grinder.

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.

PORTAHOLDER & GROUNDS BIN

The Vario+ comes standard with a heavy-duty Metal PortaHolder and a regular 180g grounds bin.

CLEANING

Burrs are easily removable with no tools, making cleaning very easy.

SPECIFICATIONS

Speed To Grind	1.6g/sec — 2.2g/sec	Power Rating	220-240VAC 50/60 Hz, 130W, class I 100-120VAC 50/60 Hz, 130W
Burrs	54mm ceramic burrs	No Load Burr Speed	1350 RPM
Bean Hopper Capacity	8oz (230g)	Safety Listing	UL/CSA/CE/EK
Grounds Bin Capacity	6.3oz (180g)	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