

# Conical Burr Grinders

## SETTE SERIES

### Revolutionary Design & Exceptional for Espresso

The Sette Series features our radically redesigned gearbox and burr set in which the outer ring burr rotates around a stationary cone burr. This design allows for high-speed grinding - up to 5g per second - as well as minimal retention of coffee in the system. Most burr grinders utilize a small pathway through which ground coffee travels. On the Sette, coffee simply falls from the burrs down into a portafilter or grounds bin. A built-in convertible device holder allows for convenient change between them. All grinders have an LCD display and digital timer or scale (270W) for precise dose control.

Each of the Sette Series grinders is built with the AP burr which produce an exceptional espresso grind, as well as grinding for manual brewing methods that require a finer grind range (e.g. AeroPress, Hario). For additional brewing styles, we offer a secondary burr assembly - the BG (brew grind) burr, available for purchase separately.



30

- Base model of the Series.
- Macro adjust with 30 steps of adjustment.
- Suitable for basic and advanced espresso machines.
- Time based grinding



270

- Macro/micro adjust for grind size, with 270 steps of adjustment.
- Three programmable dose settings for repeatability.
- Time based grinding



270Wi

- Designed using the weighing technology of Acaia, its software updating capabilities and intelligent logic utilizes historic data and grinding speed to automatically adjust the stop point to deliver the desired grind weight directly into a portafilter!

## ENCORE

### Our Entry-Level All-Purpose Grinder



- 40 steps of adjustment for a consistent grind for any style of coffee.
- Grinds for french press, drip and espresso.

## VIRTUOSO

### Perfect for a Manual Brewing Journey



- High performance burr set reduces the fines in all levels of grind which gives a clean taste in the cup.
- 40 steps of adjustment for a consistent grind for any style of coffee.
- Grinds for french press, drip and espresso.

# Flat Burr Grinders

## FORTÉ AP & FORTÉ BG

### Compact Commercial Dependability

The Forté is our commercial level grinder, the go-to for many bars and cafes offering customers a rotating selection of their best coffees on the Slow or Brew Bar. The Fortés have 10 macro/26 micro settings for 260 steps of adjustments, high daily capacity (5lbs per day) and intuitive control panel, with 3 programmable settings for repeatable dosing. The built in electronic scale for accurate grind weights is a win-win for efficiency on the brew bar. The grinders are cast metal construction and have a small footprint.



Forté AP

- Ceramic burr for accurate grind for any style of coffee.
- Good fit as a low-volume, single origin/decaf espresso coffee grinder.



Forté BG

- Steel burrs engineered to produce a more even particle distribution and less fines.
- Ideal for pour-over, batch, or home brewers.

## VARIO & VARIO-W

### Grind by Weight or Time, All Around Great Grinder



Vario

- 230 steps of adjustment for dialing in espresso and all brewing styles.
- Exceptional cup quality for home, office and business.
- Accurate dosing using digital timer and programmable buttons
- Sturdy metal PortaHolder, grind direct into portafilter. (Vario only)
- Built in electronic scale for accurate grind weights. (Vario-W only)



Vario-W












GRIND. BREW. ENJOY.

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# Grinder Comparison Chart

	CONICAL BURR GRINDERS BY ETZINGER					FLAT BURR GRINDERS BY DITTING			
	HOME / PROSUMER					COMMERCIAL (2KG MAX.)*			
									
<b>Model</b>	<b>Encore™</b>	<b>Virtuoso™</b>	<b>Sette™ 30 AP</b>	<b>Sette™ 270</b>	<b>Sette™ 270Wi</b>	<b>Vario™</b>	<b>Vario-W™</b>	<b>Forté AP™</b>	<b>Forté BG™</b>
<b>Standard Burr</b>	40 mm Steel M3	40 mm Steel M2	40 mm Steel AP	40 mm Steel AP	40 mm Steel AP	54 mm Ceramic	54 mm Ceramic	54 mm Ceramic	54 mm Steel
<b>Accessory Burr (purchased separately)</b>	N/A	N/A	BG Burr †	BG Burr †	BG Burr †	Steel Burr	Steel Burr	N/A	N/A
<b>Grind Range (Microns)</b>	250 – 1200	200 – 1400	230 – 950	230 – 950	230 – 950	230 – 1150	230 – 1150	230 – 1150	230 – 1150
<b>Fine-tune Adjustment</b>	No	No	No	Yes	Yes	Yes	Yes	Yes	Yes
<b>Steps of Adjustment</b>	40	40	30 macro	30 macro x 9 micro = 270	30 macro x 9 micro = 270	10 macro x 23 micro = 230	10 macro x 23 micro = 230	10 macro x 26 micro = 260	10 macro x 26 micro = 260
<b>Speed of Grind</b>	0.8 – 1.1 g/sec	1.5 – 2.4 g/sec	3.5 – 5.5 g/sec	3.5 – 5.5 g/sec	3.5 – 5.5 g/sec	1.6 – 2.2 g/sec	1.6 – 2.2 g/sec	2.0 – 3.7 g/sec	1.2 – 2.1 g/sec
<b>Standard Bean Hopper Cap. **</b>	8 oz (277 g)	8 oz (277 g)	10 oz (300-400 g)	10 oz (300-400 g)	10 oz (300-400 g)	8 oz (277 g)	10 oz (284 g)	10 oz (284 g)	10 oz (284 g)
<b>Usable Grounds Bin Cap. (Med. Roast)</b>	5.1 oz (145 g)	5.1 oz (145 g)	5.5 oz (160g)	5.5 oz (160g)	5.5 oz (160g)	6.4 oz (180 g)	6.0 oz (170 g)	6.0 oz (170 g)	6.0 oz (170 g)
<b>Weight</b>	7 lbs (3.1 kg)	8 lbs (3.6 kg)	7lbs (3.2 kg)	7lbs (3.2 kg)	7lbs (3.2 kg)	10.5 lbs (4.8 kg)	9 lbs (4.1 kg)	13 lbs (6 kg)	13 lbs (6 kg)
<b>Dimensions W / H / D cm</b>	12 / 35 / 16	12 / 35 / 16	13 / 40 / 24	13 / 40 / 24	13 / 40 / 24	13 / 36 / 18	13 / 36 / 18	13 / 36 / 18	13 / 36 / 18
<b>Suggested USD MAP Price</b>	\$139	\$229	\$249	\$399	\$549	\$479	\$559	\$899	\$919
<b>Grind/Brew Method</b> Rated with Standard Burr									
<b>Drip, Pourover &amp; Manual Brewing</b>	++	+++	+	+	+	++	++	++	+++
<b>Espresso</b>	+	+	++	+++	+++	+++	+++	+++	++

\* 2kg maximum of grinding per day \*\* 9 oz stackable hopper extensions available † AP Burr optimized for espresso ‡ BG Burr applicable for brew/filter | + Good | ++ Very Good | +++ Excellent