

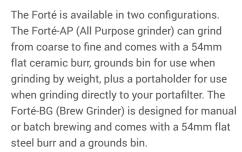
Forté-AP

FLAT BURR GRINDER

The Forté-AP™ is a compact, commercial grade grinder, dedicated to grinding for ALL brew methods.







The Forté-AP is a compact, commercial grade grinder, dedicated to grinding for ALL brew methods. The Forté-AP incorporates many features that fit well into commercial operations, including: all metal construction, small footprint, intuitive control panel, and solid macro/micro adjustment. The Forté-AP offers the ability to grind by time, for espresso dosing, or by weight. Coffee professionals find



the Forté—AP to be a versatile grinder for many situations — as a small restaurant and office espresso/brew grinder, as a Roaster demo grinder for wholesale tasting, or being a dedicated grinder for decaf or single origin in a café.

The Forté-AP is a durable workhorse using a 54mm flat ceramic burr, which produces an accurate and precise grind, delivering exceptional cup quality for brew methods from espresso to press pot. We redesigned the guts of the Vario-W for commercial use. The Forté-AP design includes a grinding assembly with a threaded burr holder which screws firmly into an all-metal grinding chamber for a more accurate grind. A larger gear to belt ratio, combined with a more efficient DC motor, increases the speed of grind and duty cycle.



FEATURES

INTUITIVE INTERFACE:

The Forté—AP allows you to dose by weight or time. Our signature dose-by-weight is accurate to plus or minus .2 gram. The touch activation awakens your screen with LED backlit technology. The touch screen controls all operations with three programmable dose presets; Up or Down arrows to increase or decrease dose values; TARE, MANUAL, START or STOP.

ESPRESSO DOSING:

A unique feature of the Forté-AP is the ability to convert a weight preset into a timed value that is accurate within plus or minus .5 grams of the set point. This allows for weight-oriented dosing for espresso.

BURRS:

The Forté-AP grinder comes with 54mm ceramic flat burrs for accurate and precise grinding. The Forté-AP grinds at an average of

2.0g/sec for espresso and 3.5 to 3.7g/sec for press pot. The range of grind is 230 to 1150 microns.

ADJUSTMENT/GRIND RANGE:

An all-metal macro and micro adjustment system produces a positive feel and secure grind setting. The macro-adjust moves from fine to coarse grinding in 10 distinct and repeatable settings. A secondary micro-adjust further divides each of the 10 macro steps into 26 distinct settings. These steps, plus the new metal detents, enable fine-tuning with ease, dialing in the exact grind for the preferred brew method being used.

HOPPER:

The hopper holds approximately 300g of coffee. An innovative bean shutoff feature in the collar permits no-mess, no-fuss hopper removal for changing out beans. Bean "waste" (below the stopper) averages a surprisingly low 10g, once

the hopper has been shut off (all weights are bean density dependent). A hopper extension is available that can add an additional 250g of capacity.

RECALIBRATING BURRS:

The Forté-AP is calibrated at the factory to ensure an accurate range of grind. If necessary, the Forté-AP burrs can be easily recalibrated using the special calibration tool that comes with the grinder.

CLEANING BURRS:

Burrs can easily be removed for cleaning using the cast zinc tool that is included with your Forté.

ACCESSORIES

HOPPER EXTENDER:

An extension that can add 250g of capacity to the existing 300g bean hopper. Several extenders can be added to get to the capacity you need.

SPECIFICATIONS

Speed to Grind	fine: 2g/sec / coarse: 3.5-3.7g/sec	Power Rating (North America)	110V AC 50/60Hz. 2.3Amp
Burrs	54mm ceramic burrs by Ditting	Power Rating (other)	230V AC 50/60Hz. 1.2Amp
Bean Hopper Capacity	10oz (300-400g)	Design & Engineering	Seattle, WA, USA
Grounds Bin Capacity	4.5oz (120g)	Burr Manufacturing	By Ditting in Switzerland
Weight	13lbs (6kg)	Manufacturing & Assembly	Taiwan
Dimensions (w X h X d)	13 X 36 X 18cm		

Safety Listings







