

BARATZA

Sette 30 AP

CONICAL BURR GRINDER

We are excited to debut the third and base grinder of the Sette Series – the Sette 30 AP.



This grinder incorporates the AP burr, designed for our high end Sette 270/270W grinders, which produces an exceptional espresso grind. The Sette 30 with the AP burr is an inexpensive grinder to get started on an espresso journey, suitable for basic and advanced espresso machines. It can also be used for grinding for manual brewing methods that require a finer grind (for example, AeroPress and Hario V60) for a very balanced flavor experience.

Designed and perfected in Liechtenstein over a period of 8 years, this technology sets a new standard in simplicity, efficiency, and durability. This new mechanism has the outer burr rotate and the inner burr is fixed, a truly revolutionary

design. The design of this mechanism doubles the efficiency of similarly sized grinders. Coffee passes straight through the grinder, vertically, and drops directly into the grounds bin or your portafilter.

The Sette 30 AP has a macro adjustment for grind size, offering 30 steps of adjustment.

The Sette 30 has a stationary device holder that allows you to remove and re-orient the arms to grind directly into a portafilter or the supplied grounds bin – a standout feature amongst all other home grinders.

FEATURES

GEAR BOX:

Using a combination planetary gear box and a patented crown gear drive system, we achieve a 19:1 speed reduction.

BURRS:

Manufactured by Etzinger in Liechtenstein, the Sette 30 is built with 40mm conical AP burrs, which are designed to give a grind profile that is exceptional for espresso and good for brew methods requiring a finer grind (e.g. AeroPress or Hario V60).

DIGITAL CONTROL PANEL:

The front mounted control panel with backlit LED display is user friendly. Two time adjustment buttons allow for grind time setting within 0.1 second. Simply press the start button and the Sette automatically delivers precise dosing.

GRIND ADJUSTMENT:

The Sette 30 AP has a macro adjust of 30 steps, grinding from espresso to manual brew. The macro mechanism is directly connected to the cone burr resulting in immediate and true grind adjustment.

ACCESSORIES

HOPPER EXTENDER:

An extension that can add 10oz of capacity to the existing 10oz bean hopper. Several extenders can be added to get to the capacity you need.

CONVERTIBLE DEVICE HOLDER:

The Sette 30 has a device holder that allows you to remove and re-orient the arms to grind directly into a portafilter or into the supplied grounds bin. The Sette's grounds bin is made from an anti-static plastic, with a moulded spout for easy pouring into your preferred brewing device. The convertible device arms can accommodate any size of portafilter .

HOPPER:

The hopper holds approximately 10oz (300–400g) of coffee. An innovative bean shutoff feature in the collar permits no-mess, no-fuss hopper removal for changing out beans.

MINIMAL RETENTION:

To maximize freshness, the Sette minimizes the ground coffee left in the grinder.

BREWING METHODS:

The Sette 30 AP is exceptional as an entry-level espresso grinder, paired with basic or advanced espresso machines.

MOTOR:

A powerful, high torque DC motor drives the Sette. The circuitry is equipped with an automatically resetting, thermal cutoff switch.

DIMENSIONS:

The Sette Series is designed with a small footprint (like our other models) that fits under standard kitchen cabinets.

CLEANING:

The cone burr is easily removable with no tools, making cleaning very easy.

SPECIFICATIONS

Speed to Grind	fine: 3.5g/sec / coarse: 5.5g/sec	Power Rating (North America)	120V AC 290W 50/60 Hz. 2.4 Amp
Burrs	40mm steel burrs by Etzinger	Power Rating (other)	230V AC 280W 50/60 Hz. 1.2 Amp
Bean Hopper Capacity	10oz (300-400g)	Design & Engineering	Seattle, WA, USA
Grounds Bin Capacity	5.5oz (160g)	Burr Manufacturing	By Etzinger in Liechtenstein
Weight	7lbs (3.2kg)	Manufacturing & Assembly	Taiwan
Dimensions WxHxD (cm)	13 X 38 X 24		

Safety Listings

