

ENCORE:

MAP: \$129

Anchoring Baratza's line of home grinders is the Encore, an understated and durable grinder at a friendly price point. Espresso to French press, light to dark roast, the 40 adjustable steps allow for easy replication of grind size and freedom to try out any coffee brewing style with confidence. The Encore's steel conical burrs deliver great taste in the cup, making it a grinder that unites value and flavor.



VIRTUOSO:

MAP: \$229

The details make all the difference with Baratza's Virtuoso grinder: precision steel conical burrs, which create fewer "fines" (tiny bean particles that extract too fast and result in sour coffee), a 60-second timer switch, easy pulse button, and faster grinding (up to 2.4 grams per second). Spanning the range from espresso to French press, this grinder shines with manual brewing of any coffee. With its cast zinc upper casing and base, the Virtuoso brings exceptional cup quality and elegance, as well as durability to the coffee-lover's home brewing setup.



VARIO:

MAP: \$479

Graduate to the Prosumer class with the Vario, the grinder that built Baratza's reputation in the coffee world for serious quality and innovation. The Vario boasts a small footprint fitting equally well on kitchen counters and office coffee stations. Digitally timed grinding, a control panel with three programmable buttons, and an all metal portafilter holder enable efficient workflow whether you're a home barista or a pro, while the 54 mm ceramic flat burr set creates a consistent particle distribution. The result? Outstanding flavor in the cup.



VARIO-W:

MAP: \$559

Love the quality components, features, and design of Baratza's home grinders but need even more control? Enter the Vario-W, yet another innovation in grinder tech from Baratza. The SCAA award winning Vario-W, a weight-based grinder, eliminates the need to weigh the beans before grinding. With its built-in electronic scale, fully integrated control panel, and automatic stop at +/- .2 grams of target weight, the Vario-W equips baristas at home or in the cafe brew bar with the ability to turn out coffee after coffee with accuracy and convenience.



Commercial Grinders

FORTÉ:

The Forte is a compact, commercial-grade grinder incorporating many features that fit well into commercial operations, including: all metal construction, small footprint, intuitive control panel, solid macro/micro adjustment, and the ability to grind from fine to coarse. Major features of the Forte include its ability to grind by time or by weight, plus three user-programmable buttons for accurate one-touch dosing and repeatable grinding. Feedback from coffee professionals has been that weight-based grinding seriously improves their workflow and efficiency.

The Forté is available in two configurations. The Forté-BG (Brew Grinder) is designed for manual brewing and uses a 54mm **steel** flat burr. The Forté-AP (All Purpose) uses a 54mm **ceramic** flat burr.

FORTÉ – BG

MAP: \$919

Dubbed the “Sexiest Coffee Grinder Alive” by Sprudge.com, the Forte-BG is dedicated to efficiency at the brew bar. With 54-mm steel flat burrs offering grind consistency with very few fines, this workhorse welcomes the busiest rush at your pourover station. Fast grinding speed and great particle distribution results in efficient workflow for baristas and great cup quality for your customers.



FORTÉ – AP

MAP: \$899

The Forté-AP can stand alone as the cornerstone of a restaurant coffee program, or deliver as the single-origin or decaf espresso grinder in a shop. Roasters use it as a demo grinder for wholesale tastings and it works equally well in a small office setting as an espresso/brew grinder.

