

VARIO™

Ceramic Burr Coffee Grinder

Operations Manual





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Operations manuals are available in
the following languages at
www.baratza.com

English.pdf

Spanish.pdf

French.pdf



VARIO™



Thank you for purchasing the VARIO™ Coffee Grinder. With the VARIO™, it's now easier than ever to make professional quality coffee, whether at home, the office, or your café. Below are detailed descriptions of the features that put the VARIO™ in a class of it's own.

Precision, commercial-quality ceramic burrs

Manufactured in Germany by MAHLKÖNIG, the VARIO's™ ceramic burrs are of the same material and durability as the industry's highest-quality line of commercial coffee grinders. Ceramic burrs remain sharp for up to twice the lifetime of the highest quality steel burrs.

Grind on Demand with electronic dosing

Grind on Demand operation with electronically controlled dosing grinds only the coffee you require for each shot directly into your espresso porta filter or ground coffee bin for Filter and French Press.

Innovative grind adjustment system

Macro and Micro adjustments are quickly and repeatedly achievable with the intuitive VARIO™ adjustment system. The range of grind and the accuracy of the settings are truly impressive. The VARIO™ has 230 distinct settings of grind from Espresso to French Press.

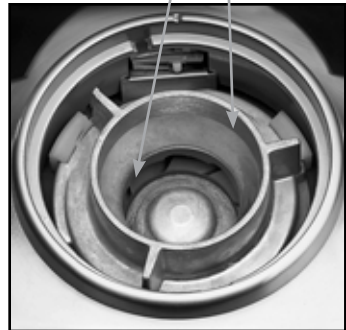
Quiet drive system

The VARIO™ houses a high torque DC motor with a belt drive transmission. The precise timing belt drive provides for smooth, quiet operation and thermal disconnection of motor and burr casing. Additionally, the VARIO™ possesses an auto-reset thermal safety circuit that protects the motor from overheating.

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VARIO™ *Parts Identification*



Important Information

Please read the information below very carefully. It contains important tips for the use, the safety and the maintenance and care of this appliance. Please keep these operating instructions for future reference.

Your new VARIO™ is rated for either 120 VAC or 230 VAC. Please confirm the voltage of your VARIO™ on the nameplate attached to the bottom of the grinder. The 120 VAC Vario can be used from 100 to 130 VAC and the 230 VAC VARIO™ can be used from 200 to 240 VAC. Please insure your supply voltage range matches the nameplate voltage on you VARIO™.

Only clean the grinder housing with a dry or slightly damp cloth.

Do not use this grinder for anything other than its intended use (i.e. grinding whole roasted coffee beans). Maximum continuous duty cycle is 25%. Longest continuous grind time is 90 seconds.

Disassemble your grinder only as directed in the care and cleaning section of this manual. If you cannot remedy a malfunction, please

visit the web at www.baratza.com for assistance.

Repairs are to be performed only by authorized service centers. An improperly repaired grinder is a source of risk to the user and voids the warranty.

Baratza will not accept any liability for damage or injury if the grinder is used other than for its intended purpose or is improperly operated or repaired. All warranty claims will be void.

For Your Safety

Do not operate the grinder with a damaged cord or plug, or if the grinder malfunctions.

Do not leave your grinder unattended while turned ON.

Shut off and unplug the grinder from the electrical outlet before cleaning. To unplug, grasp plug and removed from the outlet-never pull on the cord.

Do not immerse the grinder, plug or cord in water or any other liquid.

Initial Set Up

Place the VARIO™ Grinder on a level surface; Insert the plug into an AC outlet. Remove the lid from the hopper by lifting off. Pour the desired quantity of roasted whole coffee beans into the hopper up to a maximum of 250 Grams. Replace the lid. Ensure the ground coffee bin or PortaHolder™ is fully inserted.

Setting the Macro and Micro Grind Adjustment

Move the Macro lever up or down to the desired range of grind size. Set the Micro adjustment lever to the middle of the scale. Grind a small amount of coffee by pressing the START button, then pressing it again to stop. Check the particle size. If the particle size is close to what you desire, now use the Micro lever to “fine tune” your grind size. If the particle size needs a big change, then adjust the Macro lever to a new position, then fine tune with the Micro lever. The full range on the Micro scale is equal to one “click” or position on the Macro scale. With both levers, moving UP produces a smaller particle size and DOWN produces a larger particle size. The actual grind size for a particular setting will vary de-

pending on many factors, including: degree of roast (light vs. dark), freshness, humidity, type of bean, oil content, etc. With use, you will determine the setting that is right for your taste, brewing style and your favorite beans.



Note: Partially ground coffee beans may remain between the burrs after the grinder is turned off, adjusting the grind may be easier when the grinder is running.

Normal Grinding Operation

Press the desired button (Espresso, Filter or Press). The blue LED next to the button will light and the display LCD will show the corresponding programmed grind time in seconds. Press START button to begin grinding. While grinding, the LCD will count down the seconds to 0. When the LCD reaches 0 seconds, the motor will stop and the display will reset again to the programmed time. For greater quantities of ground coffee, press the MANUAL button then START. The grinder will count up to a limit of 120 seconds then shut off automatically. At any time during MANUAL, you can stop the grinding by pressing the START button. The motor will stop and the LCD will reset to 000. The limit of 120 seconds is not user adjustable.

Programming Grind Dosing Times

The VARIO™ is equipped with three programmable dosing grind times. The buttons are conveniently labeled for Espresso, Filter and Press. These programmable buttons only adjust the grinding TIME, they do not adjust the coarseness of the grind. Each button comes from the factory with a preset time: Espresso: 10 seconds, Filter: 20 seconds and Press: 30 seconds.

If the grinder is unplugged, the grinder resets to the factory-preset times. After adjusting the grind (particle size) to your desired setting, press the desired button, and then press START. The grinder will run and the display will count down from the preset time.

The grinder will stop automatically when time reaches 0. To stop at any time during grinding, just press the START button again. Depending on the amount of coffee ground, you can easily program more or less grinding time as follows:



1. Press the up or down arrow just below the LCD display to adjust the time. Press and hold the arrow for 3 second to advance the time more quickly.

2. Once you have reached the desired time setting, press the corresponding button (Espresso, Filter, or Press) and hold for 3 seconds. The time shown in the LCD display will blink to confirm the setting is stored.

3. Repeat steps 1 and 2 above for each of the other two buttons. The quantity of ground coffee you need depends on the type of bean, coarseness of the grind, brewing method and personal taste. With use, you will find the most suitable settings for your personal taste.

PortaHolder™ Setup and Use

Before installing the lower bracket on your PortaHolder™ you will need your espresso machine's porta filter. Insert the lower bracket (included in a small plastic bag along with a screw) into the two slides at the rear of the PortaHolder™. Place the vertical section of the bracket facing downward so the rear part of the bracket is lower than the two arms that stick out horizontally toward you. With the bracket in the lowest position, place your porta filter on the bracket and move the bracket up until the small hook at the top rear of the PortaHolder™ hooks over your porta filter and prevents it from tipping out of the grinder. Locate the hole that best

lines up with the hole in the bracket (you will probably need to slide the bracket down a little bit to align the hole). Insert the provided screw and secure it with a screwdriver. The goal is to have your porta filter supported as close to horizontal as possible.

To use the PortaHolder™, insert your porta filter into the PortaHolder™ while tipping the handle up and the basket down (to hook under the tab), then release the porta filter and press the desired dose button, then press START. The grinder will run for the preset dose time and stop automatically.



Care and Cleaning

Cleaning the Housing and Hoppers

Remove any remaining beans from the bean hopper. Press the START button to run any remaining beans through the grinder until all grinding is finished.

Make a note of each of the three programmed grind times to be used when re-programming grind times after cleaning. Remove the plug from the AC power outlet. Remove the hopper by twisting it in a counterclockwise direction until it stops and then lift the bean hopper from the housing. Wash the hopper, hopper lid, and ground coffee bin in warm soapy water, rinse and dry.

Caution: Do not put the bean hopper, hopper lid, or ground coffee bin in the dishwasher. Hand wash only. Do not immerse the grinder housing in water.

Cleaning the Burrs

If the grinder is used daily, the burrs should be cleaned every few weeks. Cleaning enables the burrs to achieve the most consistent grind possible. Cleaning also removes coffee oils which will stale and degrade the flavor of the ground coffee. Do not wash the burrs.



Remove the Upper Burrs

Rotate the metal burr carrier clockwise until it stops then lift straight up and out of the grinder housing. Clean the burr using a stiff brush. Use the bristle brush (included with your grinder) to remove any loose coffee residue on the fixed burr and the lower burr mounted within the motor housing.

Replacing the Upper Burr

While rocking the burr side to side, push down firmly on the burr carrier to ensure that it seats properly. Rotate the burr carrier counter-clockwise until it stops.

Replacing the Bean Hopper

To replace the bean hopper, line up the two small tabs on the base of the hopper with their respective slots.

Automatic Cleaning

A thorough fast, and easy cleaning can be accomplished using GRINDZ™ grinder cleaner. GRINDZ™ is a product designed to dislodge coffee particles and absorb and remove odors and coffee oil residue. Simply place the recommended amount of GRINDZ™ (35g) into the empty grinder hopper. Adjust the grind setting to Filter, press MANUAL, then START until all of the GRINDZ™ has been ground, and then press START again to stop the grinder. Once complete, we recommend passing through some coffee to remove any GRINDZ™ residue. Discard the ground coffee. For information on GRINDZ™ go to www.urnex.com.

To purchase GRINDZ™ go to www.baratza.com.

Need Help?

For FAQ's or to troubleshoot a problem, please see the FAQ section at www.baratza.com



Warranty and Service

Length of Warranty: One-year from date of purchase.

United States Warranty Information

If your grinder fails within one year: e-mail: support@baratza.com or call 877-701-2021. Baratza will deliver an identical or comparable replacement grinder to your door, free of charge, and arrange to have your “failed” grinder returned to us.

When you receive your replacement grinder, please use the carton and packing material and the return shipping label supplied to return the “failed” grinder to us. Also, please include your name, address and telephone number.

International Warranty Information

Go to: www.baratza.com or call 425-641-1245 for international warranty information.

Proof of Purchase and Product Registration

You can register your grinder at www.baratza.com. Registration will enable us to contact you in

the unlikely event of a product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. The serial number is located on the bottom of the grinder.

Please keep your sales receipt that shows the date of purchase and complete the following for your personal records:

Serial Number (located on bottom of grinder):

Date Purchased:

Store:

For repairs or parts contact

Baratza LLC
3923-120th Ave. S.E.
Bellevue, WA. 98006
877-701-2021

e-mail: support@baratza.com

Parts: www.baratza.com



Grinding Notes

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