











Baratza Grinder Comparison Chart

	Conical Burr Grinders				Flat Burr Grinders			
	Home		Prosumer		Prosumer		Commercial	
								
Model	Encore™	Virtuoso™	Sette™ 270	Sette™ 270W	Vario™	Vario-W™	Forté AP™	Forté BG™
Application	All Purpose	All Purpose	All Purpose	All Purpose	All Purpose	All Purpose	All Purpose	Brew Grinder
Burr	40 mm Steel by Etzinger	40 mm Steel by Etzinger	40 mm Steel by Etzinger	40 mm Steel by Etzinger	54 mm Ceramic by Ditting	54 mm Ceramic by Ditting	54 mm Ceramic by Ditting	54 mm Steel by Ditting
Grind Range (Microns)	250 – 1200	200 – 1400	230 – 950	230 – 950	230 – 1150	230 – 1150	230 – 1150	230 – 1150
Steps of Adjustment	40	40	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
Speed of Grind	0.8 – 1.1 g/sec	1.5 – 2.4 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
Standard Bean Hopper Cap. *	8 oz (277 g)	8 oz (277 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)
Usable Grounds Bin Cap. (Med. Roast)	5.1 oz (145 g)	5.1 oz (145 g)	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)
Weight	7 lbs (3.1 kg)	8 lbs (3.6 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)
Dimensions W / H / D cm	12 / 35 / 16	12 / 35 / 16	13 / 40 / 24	13 / 40 / 24	13 / 36 / 18	13 / 36 / 18	13 / 36 / 18	13 / 36 / 18
Grind/Brew Method								
Manual Brewing (e.g. Chemex, Siphon, V60, AeroPress)	++	++	++	++	+	+	+	++
Espresso	+	++	++	++	++	++	++	++

* 9 oz stackable hopper extensions available | + Good | ++ Very Good | +++ Very Good with the ability to dial-in for espresso