

BARATZA

Virtuoso+

CONICAL BURR GRINDER

If you fancy brewing coffee at home like a pro, then the Virtuoso+ is the grinder for you! It's the tried and true, quality-driven grinder that most baristas have at home and even in their cafes!



The Virtuoso+ delivers a clean, café-quality taste to your cup thanks to a high performance conical burr set that produces uniform grind particles for balanced flavor notes. Find the perfect grind size with 40 individual settings for any method you feel in the mood to brew, from espresso to French Press. Easily control and replicate the perfect grind amount for your brew with the help of a digital screen and an intuitive interface. The Virtuoso+ grinds fast, keep an eye on the grinding action through the clear grounds bin, backlit with LEDs. The Virtuoso+ marries form and function for a stylish brewing tool that allows you to explore the vast range of flavor profiles. Fast forward your coffee journey with consistency and reliability while complementing your coffee setup.



FEATURES

BURRS

Manufactured in Europe, the Virtuoso+'s 40 mm conical burrs grind coffee at 1.5 to 2.4 g/sec. depending on the setting. But what really sets the Virtuoso+ burrs apart is that these burrs can do a very uniform grind, with a distinct lack of fines across its grinding range. So the Virtuoso+ burrs are exceptional for espresso, drip, manual brewing methods and French press. These conical burrs are durable and will remain sharp for many years. The burrs have a precision mounting system to ensure a stable platform for accurate grinding.

GEARBOX

The Virtuoso+ utilizes a simple and efficient direct drive gear reduction transmission to move power from the DC motor to the rotating cone burr. A thermal overload cutout protects the motor from overheating due to excessive use - remember, these grinders are designed to grind a dose at a time for home use!

GRIND ADJUSTMENT

Turn the hopper and with 40 settings you can quickly adjust from fine for espresso to coarse for French press. The grind range is from 200 to 1200 microns.

GROUNDS RETENTION

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

BREWING METHODS

The Virtuoso+ is a great multi-purpose grinder for many styles of brewing from espresso, to drip, to French press

MOTOR

A powerful, high torque DC motor effortlessly drives the burrs. This motor turns slowly resulting in cool, quiet operation and permits long grinding duty-cycles. The circuitry is equipped with an automatically resetting thermal cutoff switch.

DIGITAL TIMER

The motor is controlled by a 40 second digital timer adjustable to the tenth of a second, that allows repeatable dosing.

CALIBRATION

An innovative burr calibration system ensures that each grinder has the full range of grind. If necessary, the grinders can be user calibrated.

SPEED CONTROL

With unique speed control, the Virtuoso+ uses a combination of gear and electronic speed reduction to control the rotation of the burr to 500 RPM. This slow speed reduces heat, noise, and static generation in the grinder. It also ensures that the beans feed smoothly into the burrs.

ACCESSORIES

HOPPER EXTENDER:

An extension that can add 250 g of capacity to the existing 225 g bean hopper.

PORTAHOLDER:

A replacement for the grounds bin that holds the espresso portafilter for hands-free grinding directly. It also makes for easy clean up.

SPECIFICATIONS

Speed To Grind	1.5 g/sec — 2.4 g/sec	Power Rating	100-120VAC 50/60 Hz, 70W 0.8A 220-240VAC 50/60 Hz, 80W, 0.5A class II
Burrs	40 mm conical burrs	Safety Listing	UL/CSA/CE/EK
Bean Hopper Capacity	225 g	Certifications	CB, ETL, cETL
Grounds Bin Capacity	142 g	Designed & Engineered	Seattle, WA
Weight	3.6 kg (8 lbs)	Manufactured & Assembled	Taiwan
Dimensions W/H/D (cm)	12 / 35 / 16	Burr Manufacturing	Etzinger in Liechtenstein