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## General

### Facts about VARIO

- Developed 2007 - 2009
- Introduction Copenhagen SCAE Conference June 2008
- Start of serial production Sept. 2008

### What does Grind-on-Demand stand for?

- Ground coffee loses more than half of its aroma within appr. 15 minutes due to oxygen, humidity and light dissolving the volatile aromas out of the broken cells. The whole bean protects the aroma inside the cells.
- In order to minimise the aroma loss Grind-on-Demand-grinders only grind the amount of coffee beans that are needed for the shot. Dosing is done through a timer in the grinder's software. The doser chamber known from traditional grinders is not needed anymore.
- Therefore Grind-on-Demand ensures constant quality in every cup and equal treatment for every customer because every dose for every cup is freshly ground.

### How do I adjust the portafilter holder to the portafilter of my espresso machine?

- Please follow the operating instructions, or:
- Remove the portafilter holder.
- Place the portafilter of your espresso machine in the portafilter holder. To do this, place the portafilter on the support, raise the handle and push it under the retaining catch. The portafilter should now sit firmly and horizontally in the holder.
- If your portafilter does not sit horizontally in the holder, you can reset the portafilter support. Loosen the screw at the lower front of the support using a cross-head or flat-head screwdriver, and move the support to the required height, so that the portafilter is held horizontally between the support and the catch. Then tighten the screw again.

### What is the capacity of the hopper of the VARIO?

- appr. 220g / 0.5lbs

### What is the weight of the VARIO?

- net weight: 3,7kg / 8,15lbs

### What is the grind speed of the VARIO?

- appr. 1.6 g/s (fine grinding for espresso)
- appr. 4 g/s (coarse grinding for French press)

### Which factors does the grind speed of the VARIO depend on?

- Origin of the coffee,
- Type of coffee (arabica, robusta, etc. ),
- Size of beans,
- Blend,
- Degree of roasting,
- Cooling method after roasting (i.e. moisture content of the bean)

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- Cleaning status of the grinder
- Other external influences (humidity, temperature, etc.).

## Which functions are included in the VARIO software?

- Dosing the amount of ground coffee by time.
- Security switch off of the motor at overload,
- SLEEP / AUTOSLEEP
- See operating instructions

## Where is the VARIO's ON/OFF switch?

- The VARIO does not have a main ON/OFF switch.
- Pressing and holding the START-button for 3 seconds switches off the display (SLEEP function). It can be restarted by pressing any button.
- In case the VARIO is not touched for three minutes it switches off automatically (AUTOSLEEP) and can be restarted by pressing any button.

## The display of my VARIO is on, the motor does not start. What can I do?

- When fitted correctly, the hopper activates a security switch for safety reasons, which unlocks the motor.
- The hopper has to click-in completely in clockwise direction. Press the hopper onto the grinder and turn it with some force clockwise.
- When new, the insertion of the hopper can be a bit tight which will wear after some turns.

## Which repairs may I carry out without losing the warranty?

- As described in the user manual, the grind chamber may be opened for cleaning or checking for foreign objects between the discs.
- IMPORTANT: Any warranty claim is void in any of the following cases:
  1. The seal sticker behind the spout hole is broken or damaged.
  2. The grinder casing (back cover) has been removed.
  3. The grinder was obviously manipulated or changed.
  4. Improper use (other materials than coffee were ground).

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## Motor

### What is the maximum recommended daily grinding capacity of the VARIO?

- With the VARIO you should not grind more than 50 double shots per day.
- It is a domestic grinder and high repetitions of grinding cycles should be avoided to keep the heating of the grinder to a minimum.

### How fast does the motor of the VARIO turn in rotations per minute?

- 1830 rpm when grinding coarse for Filter or French press
- 1640 rpm when grinding fine for espresso  
(all depending on various influences on the grind speed)

### Which voltages/frequencies is the VARIO available in?

- 200-240V / 50/60Hz / 1~
- 100-120V / 50/60Hz / 1~

### Can I run my VARIO in different power and frequency systems?

- The motor and the electrical power boards are designed especially for the respective mains network and should not be used with different voltages. It could result in blockade, over-heating or major defects in the electronic boards in the grinder.

### What is the electrical current consumption of the VARIO?

- max 2A when grinding.

### What is the electrical power consumption of the VARIO?

- appr. 200W

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## Grinding Discs / Disc Casing

### What is the diameter of the VARIO discs?

- 54mm flat

### Which material are the discs made of?

- ceramic

### What is the lifetime of the VARIO discs?

- Ceramic discs do not wear due to extremely high abrasion resistance. Only stones or other hard pieces can damage the discs.

### Can I exchange the discs of the VARIO?

- Changing the discs of the VARIO is only necessary when a stone or other hard foreign particles have damaged the discs.
- An exchange due to wear and tear should not be necessary.

### Can I grind turkish fine with my VARIO?

- The VARIO is designed to grind fine coffee for espresso all the way up to coarse coffee for French press.
- Even at the finest setting the discs will not be able to grind very fine, flour-like coffee powder.
- Turkish fine grinding requires demanding conditions of discs, disc casing and motor made from high precision and stable materials.

### Can I change the grind adjustment without starting the grinder?

- Changing the grind adjustment from fine to coarse is possible also when the grinder is not running.
- Readjusting from coarse to fine is not possible when beans are blocking the grinding mechanism. Using force to change the setting to fine could damage the adjustment levers or – even worse – the disc casing.
- Therefore we always recommend to start the grinder first when adjusting from coarse to fine.

### Which grind size settings are possible for espresso grinding?

- Depending on the coffee, the method of extraction and your preferred taste, grinding for espresso should be done at the following setting:
  - right (coarse setting): notch 1-3 from the top
  - left (fine setting): optional.One notch on the right can be cut down into appr. 20 notches on the left. Therefore you have appr. 30-35 different settings for grinding espresso. That translates to an average particle size of 0.2 – 0.3 mm.

### What is the maximum fineness the VARIO can achieve?

- At the finest setting, the VARIO grinds coffee to an average particle size of 200-220µm.

### How loud is the VARIO?

- The noise emission level of the VARIO while grinding is 70-75 dB(A).

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## Cleaning

### How often do I have to clean my VARIO in order to ensure a constant grinding quality?

- In principle cleaning is recommended every 1-2 weeks.
- Depending of the grind adjustment, the daily volume and the type of coffee, heavy use can lead to disposals in the disc casing and the discs themselves (fines, oils, residues), that could derogate the repetition accuracy and the taste.

### How does cleaning with GRINDZ™ work?

- Grind all remaining coffee in the grinder casing. .
- Fill 35 g of GRINDZ™ into the hopper (content of one sachet or one can's lid).
- Adjust the fineness to coarse (for a better cleaning effect of the GRINDZ™-particles).
- Start the grinder and grind through all GRINDZ™ the container.
- Grind appr. 2 - 3 double shots of coffee in order to purge the residues of GRINDZ™ out of the disc casing.

### What is GRINDZ™ made of? Is it harmful to health?

- GRINDZ™ is 100% made out of organic, natural ingredients (et al. wheat, starch) and is completely un-harmful to health. It bonds coffee oils and cleans the discs and the casing by abrasion. Any residues in the following shots after cleaning do not affect the extraction or taste of the espresso.