

BARATZA

# Sette Series

## REVOLUTIONARY DESIGN & GREAT CUP QUALITY

Conical burr series that debuts a revolutionary new grinding technology. This new mechanism has the outer burr rotate and the inner burr is fixed, a truly innovative design.

Coffee passes straight through the grinder, vertically, and drops directly into the grounds bin or your portafilter. Each of the Sette Series grinders is built with the AP burr which produces an exceptional espresso grind, as well as grinding for manual brewing methods that require a finer grind range (eg AeroPress, Hario V60) for a very balanced taste. All grinders have an LCD display and digital timer or scale (270W) for precise dose control.

We offer a second burr assembly—the BG (Brew Grind) burr which grinds in the fine to mid-coarse range which is more suitable for filter/manual brewing (eg Automatic Brewers, Chemex) and espresso. It is available for separate purchase, from our website.



### SETTE 30 AP

(TIME-BASED DOSING) — CDN\$ 339

- Base model of the Series.
- Macro adjust with 30 steps of adjustment.
- Suitable for basic and advanced espresso machines.



### SETTE 270

(TIME-BASED DOSING) — CDN\$ 529

- Macro/micro adjust for grind size, with 270 steps of adjustment, as well as 3 programmable dose settings for repeatability.
- A built-in convertible device holder allows you to grind directly into your portafilter, the supplied grounds bin, or most of the popular brewing devices.



### SETTE 270W

(WEIGHT-BASED DOSING) — CDN\$ 689

- This grinder was designed using the weighing technology of Acaia, giving precise and accurate weight based dosing, with the revolutionary ability to grind by weight directly into a portafilter—a breakthrough in grinding technology!



### ETZINGER BURR MECHANISM

We have been working with Etzinger engineering, a conical burr manufacturer in Lichtenstein for many years. They have developed an innovative grinder technology setting a new standard in simplicity, efficiency, and durability. At its core the mechanism is a straight-thru grinder. Coffee passes through the grinder vertically, and drops directly into the grounds bin or portafilter. There are almost no residual grounds in the system and the coffee is actively transported into and out of the grinder, not relying simply on gravity. Ground coffee retention is kept to a minimum assuring every grind is as fresh as possible.

### ACAIA WEIGHT TECHNOLOGY (FOR SETTE 270W)

In response to customer requests for grind by weight for espresso, we have collaborated with the renowned smart coffee scale company, to design a grinder that gives you the ability to precisely and accurately grind by weight directly into a portafilter. This is a breakthrough in grinding technology.

### SPECIFICATIONS

<b>Speed to Grind</b>	espresso 3.5g/sec   manual brewing 5.5g/sec
<b>Burrs</b>	40 mm steel conical burrs
<b>Bean hopper capacity</b>	10oz (300—400g)
<b>Grounds bin capacity (medium roast)</b>	6oz (160g)
<b>Weight</b>	7lbs (3.2kg)