

Virtuoso

Conical Burr Coffee Grinder

Operations Manual





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

English .pdf

Spanish .pdf

French .pdf

Virtuoso

Thank you for purchasing the Virtuoso Conical Burr Coffee Grinder. With the Virtuoso, 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 make the Virtuoso stand out from other grinders in its class.

Precise, commercial-quality burrs:

Manufactured in Italy, the Virtuoso's burrs are of the same material and durability as the industry's highest-quality line of commercial conical burr coffee grinders. The burrs rotate slower than those of most grinders minimizing the heat in the beans, to preserve the flavor.

Innovative burr calibration system:

The range of grind and the accuracy of the settings is truly impressive. The Virtuoso has 40 distinct settings of grind from Espresso to French Press. An innovative calibration system allows all the manufacturing tolerances of the grinder to be eliminated, resulting in identical, accurate performance of each grinder. Furthermore the Virtuoso ring burr is supported on three points, providing a stable platform for a more accurate grind. Whether in commercial, semi-professional or personal applications, exact grind is imperative to a high-quality extraction and, therefore, a better cup of coffee!

Efficient motor:

The Virtuoso houses a powerful DC motor that produces more than four times the output of a standard AC motor found in most grinders in this class. The motor spins at less than one-third the speed, making it much quieter and lower in pitch. Extremely well-made, the motor is built to handle long-duty cycles. In addition, it possesses a thermal safety device that protects the motor from overheating and automatically resets once the motor cools.

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BEFORE USING YOUR GRINDER

Prior to using your Maestro Plus grinder for the first time you should wash the bean hopper and ground coffee bin in warm soapy water. See the section on Care and Cleaning for instruction on how to remove and reinstall these parts.

Virtuoso *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.

- Use only with AC current and the correct voltage. See the label on the base of the grinder to determine the correct voltage.
- 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).
- Disassemble your grinder only as directed in the care and cleaning section of this manual. If you cannot remedy a malfunction check www.baratza.com and visit our Troubleshooting page. If you need further assistance e-mail us at support@baratza.com or call us at 877-701-2021.
- 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 when not in use and before cleaning.
- To unplug, grasp plug and remove from the outlet-never pull on cord.
- Keep your grinder out of the reach of children.
- Do not immerse the grinder, plug or cord in water or any other liquid.

Caution

Always unplug the electrical supply cord prior to cleaning the grinder.

Note:

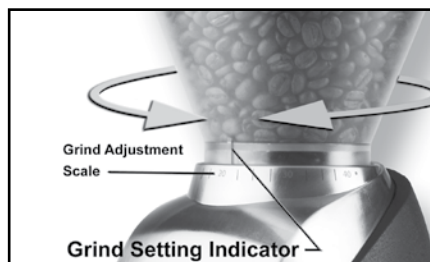
You may notice some rust on the burrs. This is normal and will disappear after a small amount of coffee has been ground. To remove the rust and season the burrs, grind 1/4 pound of coffee and discard.

Initial Operation

See the bottom of the grinder to determine the proper voltage for the grinder. Place the Virtuoso on a level surface and plug into a correct voltage, AC outlet only. 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 8 oz. Replace the lid. Ensure the ground coffee bin is fully inserted.

Setting the Grind Control

Slowly rotate the bean hopper clockwise or counter clockwise to align the indicator on the bean hopper with the desired number setting on the grind scale. Select the correct grind for the brew process you are using. 40 grind settings are available. The settings shown in the table below can be used as a general guideline. The actual grind size for a particular setting will vary depending 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.



Setting	Type of Coffee	Grind
1 to 14	Espresso	Fine
16 to 32	Filter / Drip	Medium
34 to 40	Press	Coarse

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. Avoid running the grinder at very fine settings without beans as it can damage the burrs.

Adjustable Self Timer

The Virtuoso is equipped with a 60 second timer switch. Each segment around the timer represents about 10 seconds of run time. The grinder switches off automatically once the time has elapsed. If you want to interrupt grinding before the time has elapsed, simply turn the timer switch counterclockwise until the grinder switches off.



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.

Front Mounted Pulse Button

For short duration grinding, the Virtuoso is equipped with a front mounted pulse button. It can be used for grinding directly into an espresso-brewing basket. Remove the grounds bin and position the espresso-basket inside the grinder directly below the pulse button (see photo). Push and hold the pulse button to grind. Grinding will stop when the button is released.

Note: It is important that the espresso basket is held below the discharge chute so the coffee powder can free fall into the basket. Holding the basket up tight to the discharge chute will cause coffee to back up and jam your grinder.



Care and Cleaning



Cleaning the Housing and Hoppers

Switch the grinder off and remove the plug from the power supply. Remove any remaining beans from the bean hopper (it may be easiest to tip the grinder over and pour the beans into a bowl.). Remove the hopper by twisting it in a counterclockwise direction as far as it will turn, 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. Handwash 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 burr.



Remove the Ring Burr

Pull the silicone seal off the top of the ring Burr. Remove the ring burr by lifting it straight up out of the grinder by the lifting tabs.



Cleaning the Ring Burr

Use the bristle brush (included with your grinder) to remove any loose coffee residue on the ring burr and the center cone burr mounted within the motor housing. Wash the silicone seal in warm soapy water and dry.

Replacing the Ring Burr



Ensure that the black adjustment ring is rotated counterclockwise as far as it will go. Replace the burr by lining up the red tab on the burr with the rectangular cutout on the black adjustment ring. Wiggle and push down firmly on the ring burr to ensure that it seats properly.

After replacing the burr, replace the silicone seal by lining up the two slots in the silicone seal with the small tabs on the top of the ring burr and slide the seal onto the ring burr.

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 in the top of the grinder housing and insert the hopper into the grinder. Once the hopper is in place rotate it clockwise to your desired grind setting.

Clearing a Clogged Grinder

If your grinder is not dispensing coffee normally, it could be clogged with coffee powder. This can happen if the grounds bin or portafilter are allowed to overfill and ground coffee gets backed up into the grounds chute and grinding chamber. It can also happen with the build up of coffee powder over time.

Cleaning the Grounds Chute:



Photo # 1

To clear the grinder remove any beans that remain in the bean hopper, then remove the bean hopper. Also remove the ring burr and the grounds bin. Check to see if the grounds chute is clogged by looking at the exit of the grounds chute which is located at the top of the recess that holds the grounds bin (see photo # 1). If clogged, remove the coffee grounds with a stiff piece of wire such as a straightened jumbo paper clip and your cleaning brush.

Cleaning the Paddle Wheel:

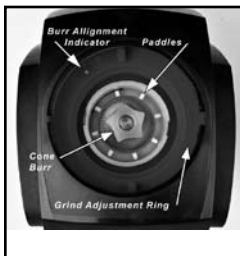


Photo # 2

Looking at the grinder from the top you'll see the cone burr in the center and a paddle wheel with eight fins that rotates at the base of the cone burr (see photo # 2). During grinding these fins push the ground coffee out of the grinding chamber. Ground coffee can get tightly packed between the fins. Use a straightened jumbo paper clip (or similar) to remove any coffee powder lodged between the fins. Once all the coffee is removed, make sure that all eight fins are present and reach to the wall of the grinding chamber. If the paddle wheel is broken or worn, go to www.baratza.com troubleshooting to see how to purchase and replace the paddle wheel.

Cleaning the Grinding Chamber Exit Port:

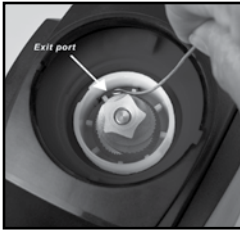


Photo # 3

Turn the grinder so the back is facing you, then rotate the black adjustment ring counter clockwise until it stops. The rectangular cutout on the ring should now be at the 11 o'clock position (see photo # 3). Directly below the cutout, at the bottom of the chamber is the exit port leading to the grounds bin. If the exit port is clogged, clear it with the jumbo paper clip and brush. Make sure the exit port and grounds chute are clear all the way to the exit of the grounds chute. A blast of compressed air can help complete the cleaning.

Automatic Cleaning

Note

The use of Grindz will NOT clear a clogged grinder, this can only be done by following the steps in “Clearing a Clogged Grinder.”

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™ (2 Tbs.) into the empty grinder hopper. Adjust grind setting to 20, and operate as if grinding coffee beans until all of the Grindz™ has been ground. Once complete, we recommend passing twice as much coffee (4 Tbs.) through to remove any Grindz™ residue. Discard the ground coffee. For information on Grindz™ go to www.urnex.com.

Grindz™ can be purchased 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 for warranty information on grinders sold outside the United States.

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



Notes:

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